

NATIONAL PROVISIONER

NEW YORK AND CHICAGO

PUBLISHED EVERY SATURDAY

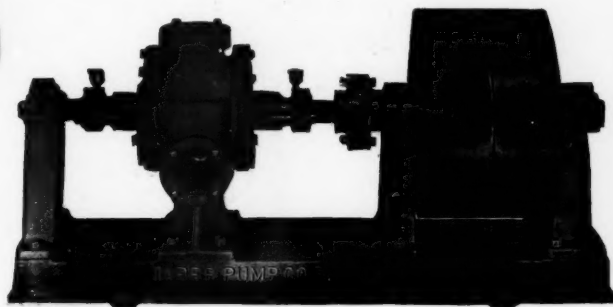
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THE NATIONAL PROVISIONER

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No. 17

Licenses for Meat and Allied Industries

Under the terms of the President's proclamation all persons or firms engaged in the meat packing and allied industries must secure a license from the Federal Government. The rule covers wholesalers, brokers and commission men, as well as packers and distributors. The only exception is slaughterers, packers or distributors of meats, whose gross sales are less than \$100,000 per annum. Retailers do not have to have a license unless their annual sales exceed \$100,000 per annum.

The license regulation extends to the cottonseed products industry, embracing all traders in that field, as well as crushers and refiners. It also covers oleomargarine manufacturers and distributors, the lard and fat trades, cold storage warehousemen, etc.

The application for the license must be made before next Thursday, November 1, or the person or firm involved is liable to prosecution or may find their business under a ban. Possession of the license on that date is not necessary, but the application must have been filed.

License applications should be addressed to the "License Division, Law Department, United States Food Administration, Washington, D. C." State the nature of your business when you apply. A license application blank will be sent you, accompanied by instructions. If your application is in, you are safe. If it is not, you are taking a risk.

Secretary McCarthy of the American Meat Packers' Association has sent the following bulletin to members, covering the matter:

If you are not already aware of the fact, you are informed that the President of the United States has issued a proclamation, requiring that all persons engaged in the business of importing, manufacturing (including milling, mixing or packing) or distributing (including buying and selling) any of the following commodities, among others, must have a license by November 1:

Oleomargarine, lard, lard substitutes, oleo oil or cooking fats; fresh, canned or corned beef, pork or mutton, cottonseed oil. All those operating cold storage warehouses in which food products are placed and held for thirty days or more.

Exceptions:

Persons slaughtering, packing and distributing fresh, canned or corned beef, pork or mutton, whose gross sales do not exceed \$100,000 per annum.

All wholesalers, brokers and commission men handling all foodstuffs specified must be licensed without regard to the volume of their business.

But one application will be required of one business doing business under one name, no matter how many branches it may have or where located.

Separate applications must be filed and separate licenses obtained if business is done under more than one name or style, or for subsidiary

companies bearing different names or their agents operating under their own names.

The firms and corporations which do both wholesale and retail business will be required to take out but one license to cover all departments.

There is no license fee.

Licenses are to be applied for to the "License Division, Law Department, United States Food Administration, Washington, D. C." and the request for licenses should be made by letter, clearly indicating the character of the business transacted.

It will be noted that the commodities are licensed rather than the business as a whole. Many businesses include one or more of these commodities. From time to time reports upon operations in these particular commodities will be required.

Those in doubt as to whether they are subject to license should communicate with the License Division, address as above, at once.

GEO. L. MCCARTHY, Secretary.

The following notice has been sent to those engaged in the cold storage business:

To Cold Storage Warehousemen:

Under the President's Proclamation all persons who operate "any place artificially or mechanically cooled to or below a temperature of 45 degs. above zero Fahrenheit in which food products are placed and held for thirty days or more," must send to the U. S. Food Administration, Law Department, License Division, for an application blank upon which to apply for a license to conduct business as a cold storage warehouseman and such other operations in food distribution as may apply.

As the license system goes into effect November 1, 1917, it is necessary to see to it that the application blanks are secured and sent to Washington, D. C., before that date. Full instructions, rules and regulations and blank forms for reports will be sent out in due course after application is filed.

U. S. Food Administration,

Per Frank A. Horne.

According to this merchants who have cold storage rooms artificially cooled and used as designated will be required to have licenses, even though the facilities are privately used.

Eastern Meat Freight Case Reopened

The Interstate Commerce Commission has responded to the plea of Eastern railroads for financial relief by reopening the 15 per cent. rate advance case, so far as these carriers are concerned. The first hearing is set for November 5 at Washington, D. C. In so doing the commission acted practically on its own initiative, dismissing as "in error" a suggestion made by the carriers at the conference here last week to the effect that the 15 per cent. case be "continued for at least 60 days."

This application covers dressed meats and packinghouse products, as well as other commodities.

"The 15 per cent. case is still open and before the commission," the commission advised George Stuart Patterson, counsel for the Eastern railroads. "If your suggestion is well grounded that further financial relief is needed by the carriers, it is obvious that such relief should be had promptly, in order that transportation demands in time of war may be fully met."

The railroads had asked at the conference that a method of procedure be adopted under which they might obtain speedy advances upon certain commodities upon which they were refused advances by the commission last June, notably dressed meats, grain and grain products, petroleum, sand, cement and stone.

The commission's response not only provides speedy procedure under which the railroads may present data looking to a raise in rates on these products—too speedy to suit some of the railroads, it is understood—

but opens the doors to the admission of testimony looking to a general advance in all rates east of the Mississippi and north of the Ohio rivers.

It is regarded as probable that the Southern and Eastern carriers, particularly the latter, already showing reductions in net earnings, will join in the request for an advance.

Between the reopening of the case and the granting of higher rates, however, it was pointed out, there is a wide distinction. Under the present ruling, the Eastern roads will have to show conclusively the need of increase before the proposed increase will be authorized.

The commission's decision to reopen the case was announced in a letter addressed by its secretary to Mr. Patterson at Philadelphia. The letter follows:

The Commission's Letter to the Roads.

"I am instructed by the commission to advise you that after conference the commission is of the opinion that the carriers in the Eastern District represented by you before the commission at the informal conference held on October 17, 1917, are in error in suggesting what is virtually, and for most practical purposes, a continuance for at least sixty days of the 15 per cent. case.

"The 15 per cent. case is still open and before the commission. If your suggestion is well grounded that further financial relief is needed by the carriers, it is obvious that such relief should be had promptly, in order that transportation demands in time of war may be fully met.

"In its report of June 27 the commission referred at some length to war conditions. (Continued on page 35.)

PEANUT FED PORK MAKES POOR PRODUCT

Farmers Who Feed Peanuts Must Consume This Pork

[EDITOR'S NOTE.—This discussion of the matter of feeding peanuts to hogs in the South, with the resultant poor pork product which is produced, is especially interesting at this time. Packers know what "soft pork" means and would like to avoid it if they could. Oil millers would be glad to get the peanuts, especially in view of this season's cotton crop failure in Texas.]

In view of the fact that the growing of peanuts in Texas and other Southern States and the fattening of hogs upon the product has become a very large industry during the last few years, the question of how meat packers regard peanut-fed meat is now receiving the attention of many farmers.

Recently complaint was made to the Texas State Department of Agriculture that the meat packers at Fort Worth were docking peanut-fed pork. J. C. Patterson, livestock specialist of the Department, was detailed to make an investigation with the view of adjusting what appeared to be a misunderstanding between the producers of peanut-fed meat and the packers.

Mr. Patterson has just made a report of his investigation which is of unusual interest at this time. He says:

"While the greater amount of soft pork is produced by feeding peanuts or peanut meal as all or part of the ration, it must be understood that there are a great many other feeds which will cause hogs to 'kill soft.' Among these may be mentioned acorns or mast, rice polish and rice bran, field peas, soya beans, slop and kitchen garbage, etc.

"The reason these feeds cause the meat to be oily is on account of the absence of starch. Addition to the ration of such starchy feed—that is, those known as containing a high percentage of carbohydrates, such as corn, kafir, milo maize, potatoes, etc.—in proper amounts, will remedy this.

"Before we understood the effects of peanuts so well it was recommended that ten days' finishing on grain would put on a firm flesh. Later this was extended to thirty days; finally we are told that once a hog puts on a layer of soft flesh any reasonable feeding period of grain will not harden this meat. The anatomical structure of the hog convinces us of the feasibility of this latter argument. We admit that hogs once fattened on peanuts cannot be hardened unless this soft meat is starved off the hog.

Not Safe to Feed Too Many Peanuts.

"Recent feeding tests conducted by the Texas experiment station to determine the status of peanuts as a feed, although unsatisfactory and inconclusive, proved that it is not safe to feed peanuts to an extent greater than one-third of the ration; that is, feed at the rate of two pounds grain and one pound peanuts or peanut meal.

"What the feeder wants to know is how to feed his hogs in order to make the greatest profit. It is well understood that one bushel of peanuts at \$1 will equal in feeding value \$2.25 worth of corn. Now we maintain that it is more profitable for the feeder to fatten his hogs on peanuts and take the 2 cents dock than to feed corn or other grain.

"Either feed balanced ration, fully two-thirds grain, or feed peanuts altogether with no grain, because if a greater proportion of peanuts be fed the meat will be oily, thus demanding the dockage, and the grain so fed

will be lost. At the same time the feeder must know that to feed grain alone is unprofitable. Feed some peanuts, or let one-tenth of the ration be tankage and have good pasture convenient. On request I am prepared to supply feeders with detailed information on feeding swine.

"In order to convince myself of the reality of oiliness in peanut-fed swine, I made a tour of inspection through the cooling rooms of a Fort Worth packing plant. Without aid I had no trouble picking out the peanut-fed meat. It had a soft, flabby, oily appearance, and I am convinced that this meat will not become firm like corn-fed meat, even after being kept in cold storage a number of days. Some of this grade of meat will drip oil, and this is where the packer finds some of his loss. The shrinkage is much greater than on other meat.

"The attached statements from the packers speak for themselves. There is no doubt but that this meat is not desirable from the packers' point of view. If the hog raiser has something to offer that the trade demands he will get market price for it. If he has something to offer which the trade does not particularly want he has to sell it at a reduced price."

"Texas has an enormous peanut crop, but very little grain, conclusively evident that this fall's porkers will for the most part be peanut fed. Then the packers, whose existence depends upon animal production, will have to buy peanut-fed hogs. There being a smaller proportion of corn-fed hogs, hence a greater proportional loss. I predict that this dockage will go even higher than 2 cents, perhaps 3 or even 4 cents per pound.

Farmers Must Eat This Soft Pork.

"Now the point is, can we create a demand for peanut-fed meat? They tell us that if this meat is shipped out, that it is often refused and returned at a great loss to the packers. If the farmer will not eat the meat he produces, how can he reasonably expect others to buy it? Now, I recommend that every producer of this grade of meat use his utmost ability to create a demand for this unfortunate product. It is actually sold at a reduced price, which should of itself develop a market, especially at this time of saving.

"Demand this meat under the brand of Keystone, Colonial or just peanut meat, and bear in mind the statements of the packers that this meat leaves their plants at a reduction of from 2 to 10 cents per pound. I have a suspicion that heretofore either the branch house or the merchants have been taking advantage of this reduction and selling this grade of pork at the standard meat price. The consumers themselves must make this saving.

"Remember, farmers, if you want top market prices for your hogs, you yourselves must be the consumer and must create a demand among others. If you are a connoisseur and can appreciate a superior flavor, you will enjoy that characteristic of peanut meat. The pork is really sweeter and has that delightful taste which has made peanut ham sell at a premium in some other Southern States.

"In order that the classification of a hog sold 'guaranteed to kill firm' may be impartial and satisfactory to all concerned, I have made arrangements with the Federal Bureau of Animal Industry to have government inspectors pass upon these hogs and issue certificates showing whether the carcasses are firm or oily. If your hogs have had any peanuts or come from sections of the State known to produce peanuts, by all means sell 'guaranteed' and take advantage of this arrangement.

"Dr. A. D. Melvin, chief of Bureau of Animal Industry, Washington, D. C., writes as follows:

"The bureau is in receipt of your letter of the 11th instant, concerning the dockage by meat packers of peanut-fed hogs and alleging that the classification of the meat is not always consistent. It is noted you suggest that bureau inspectors examine the meat to determine quality and thus avoid the expense and confusion of detailing other persons for this duty.

"The bureau will undertake to co-operate with your Department as suggested, and examine the meat from hogs slaughtered under Federal meat inspection at plants where the State authorities have arranged for such co-operation."

Opinions of Meat Packers on the Subject.

"The management of our five large packing companies are quoted. Fred G. Tongue of the Armstrong Packing Company, Dallas, writes:

"I understand it has been suggested that in justice to all concerned, and that there may be no question in the future as to whether a shipment of hogs killed soft or hard, that the government be requested to allow the Federal inspectors to pass on the hogs after they are killed, each lot being identified by some distinguishing mark. I wish to say, speaking for the Armstrong Packing Company, that this would be the ideal system.

"If the Federal inspectors would take this in hand and pass on the hogs for the benefit of 'whom it may concern,' this trouble would be overcome. We have ample room to separate the live hogs and drive them and kill them in lots, and each lot could be readily marked with an indelible pencil for identification.

"If possible to avoid it, we should prefer not to purchase any peanut-fed hogs, even though guaranteed and finally passed upon by the Federal inspector, as we lost money in every instance. In fact, were we to follow the meat through to final disposition, I believe that we would find that 50 per cent. of it eventually finds its way to the grease tank.

"Candidly, I have never claimed, as you know, that there was anything wrong with the flavor of this peanut-fed pork. The trouble lies entirely in the fact that it will not harden. While the bellies, of course, are the worst part of the meat in this respect, still it is a fact that whenever Texas packers sell a car of hams, shoulders, butts—on, in fact, any cut of meat to an interstate point—it is always sold 'guaranteed no oilers.' They will not accept it except it be guaranteed.

"Therefore, if the Texas farmers insist upon raising peanut hogs, they must expect to eat peanut-fed meat, and until they will accept this meat at even figures with corn-fed stock, they must expect to sell their hogs at greatly reduced prices."

"T. F. Maurin of the Houston Packing Company, writes:

"Replying to your letter of August 29, and in line with our conversation with yourself relative to peanut hogs, would state that we are agreeable to having the government inspectors pass upon the character of hogs after they have been killed and chilled out; that is to say, whether the meat would be classed as good, firm corn-fed type, or as peanut-fed."

"A. B. Case, of Armour & Company, Fort Worth, writes:

"This to confirm our interview that afternoon in reference to the soft hog situation in this section and to advise that Armour & Company will be very glad to have an inspector appointed by the Federal government, whose duties will be to pass on and determine the hogs that cut soft and the hogs that cut hard that have been purchased guaranteed as to firmness.

"Also we feel that a demand should be created for the soft meat produced from these soft hogs in the section of the country that this grade of hogs came from, and we will be glad to make such shipments at a relative reduction in price corresponding to the reduction we are forced to pay for the live hogs on foot."

THE FOOD SITUATION IN FRANCE

Plain Facts Told By An American Living There

By Fred B. Pitney.

[EDITOR'S NOTE:—This is the first of a series of articles by Fred B. Pitney, a noted foreign correspondent, on the food situation in France. Mr. Pitney not only had at his disposition the official figures of the French Government on the food supply of France, but he has lived in France during the war and speaks from personal experience and intimate first hand knowledge of the conditions there.]

Statesmen and politicians have had the mistaken belief that they are the only ones wise enough and strong-hearted enough to face the entire truth. Consequently when the nation is hard-pressed and its man power is low and food supplies bearing a low ebb, they wish to keep this information from the people and endeavor to reassure them with false hopes. Politicians have also officially denied reports of meager resources in order to give France greater prestige in peace councils. This, the writer shows, is a dangerous policy, since it results in conflicting reports and weakens confidence of the people in their government.]

Telling the truth about the food situation in France is an extremely difficult thing to do, for one comes immediately into contact with so many counter currents of opinion. There is no question in the mind of anyone conversant with the facts that it is not only with Germany, but with the Allies, as well, that the food situation is serious and needs prompt and effective treatment.

But in the endeavor to deal with this question one finds constantly in the official mind an attempt to reconcile two irreconcilable positions.

Governments Alone Cannot Win War.

On the one hand, there is the open and full recognition of the seriousness of the situation of the demand for prompt, full and efficacious co-operation and co-ordination of effort among all the nations warring against Germany, in order that each may be able to sustain its striking power at the point of highest efficiency. This opinion recognizes that governments alone cannot win the war. It must be a war of the allied peoples against Germany. And this opinion sees the necessity of laying the situation fully and fairly before the people so that they will voluntarily adopt the conservation methods necessary to victory.

On the other hand, confused in the same minds with this opinion, there is an idea that if the people are told too much they will become frightened and will weaken. That is a bald statement, very plainly put, but that is what it boils down to. The statesmen and politicians have a peculiar idea that they are the only men who are far-sighted enough and strong enough to face the whole truth and go on fighting. So they try at the same time to arouse the people and to reassure them.

We find a fine example of this in the submarine. On the one side we are told that our efforts to overcome the submarine must be redoubled, while on the other side we are told the submarine is a failure and "it is to laugh" at the German threats.

In regard to food we are told that the Allies must guard their every resource, and immediately on top of that we are told they have reserve stocks for the next three years. We are told that it is vitally necessary for America to put a great army in the field at once and in the same breath we hear that the Allied preponderance in man power over Germany is increasing every day.

Whole Truth Must Be Known.

How can one expect to arouse a nation

to war with such a stream of contradictory statements? My own opinion is that the peoples of all the Allied nations are strong enough to know the whole truth, and that knowing it will only make them more determined and fight harder, while at the same time their collective action will be much more intelligent.

I do not believe in any government trying to win this war. I believe that only an aroused nation will be victorious. And I believe that the way to arouse the nation is to lay every shred of fact fully and completely before the people.

In France, however, one meets with a third phase of official opinion that further complicates the situation. France has borne the brunt of the fighting on the side of the Allies for three years. Her resources in men and material have been strained to the uttermost, and everyone realizes that France cannot go on bearing the brunt of the fighting for another three years. Yet, French statesmen are so afraid of the possible effect at time of the peace conference of an admission that France needs assistance now, that immediately the idea is suggested there comes an official denial in one form or another.

French statesmen, perhaps with reason, are obsessed with the idea that France will get an extremely short end of the stick at the peace conference, if there is a suspicion that she does not go into them stronger than she went into the war, and able to fight on for another million years.

But how is she going to get anything at the peace conference if the Allies are not

the victors? And how are the Allies to be the victors unless the people of America know the full truth about the task imposed on them?

This complicated situation makes it extremely difficult, however, to tell the truth about food conditions in the face of the imminent probabilities of thereby injuring susceptible official feelings.

Food as It Affects the Individual.

As I have kept house in Paris during the war, I can speak from experience on the food situation in France as it affects the individual. And let me remark in passing that one learns a great deal, when keeping house, of which one gets no inkling when living in a hotel and eating in restaurants.

One can always go to a restaurant and order a meal and get it. I have heard many visiting Americans who lived in France in that way pooh-poo the idea that there was a food shortage in the country. If those same persons had had to search the markets before they had their meals they would have gained a very different idea of the food situation.

Sugar offers an excellent concrete example. In a restaurant one is fairly certain of sugar for one's coffee. Three lumps to a person is the rule. Formerly, the sugar was put on the table in a bowl and one helped one's self. Now, the ration is served to each person separately. Still, one is fairly sure of one's sugar in a restaurant.

But if one is keeping house one finds that one must have a "sugar card," permitting him to buy a stipulated amount of sugar in a month. The allowance is 1½ pounds of sugar a month, if three meals a day are taken at home; 1 pound if two meals are

(Continued on page 24.)

EXPORT OF BUTTER AND OTHER FATS.

The West Indies, Central America, Mexico, and a number of the nearby South American countries have been dependent on the United States for many years for their butter and lard, lard compounds, cottonseed oil and other edible fats. The entrance of the United States upon the world war has worked a hardship upon these countries, as the necessity of conserving our edible fats has resulted in a curtailment of the exportation of these commodities to the rest of the world.

The War Trade Board is anxious not to interfere with legitimate needs, and is desirous that necessary exports continue. Therefore, it announces that in certain special and necessary cases, for the countries mentioned above, in which large numbers of people have been dependent on the American market for their butter and other fats, export licenses will be granted when the evidence submitted with the applications so justifies.

In making this announcement the Board further states that it will now consider first the original applications for licenses to export such edible fats, which had been refused, provided shippers re-apply. Exporters, therefore, are informed that they may re-apply, giving particulars and dates of their first application, and be assured that such applications will be passed upon favorably whenever the evidence submitted with them is sufficient to justify a license.

That Convention Number!

It was expected that THE NATIONAL PROVISIONER'S 1917 Convention Number would elicit compliments because of its completeness in every respect, and for the strikingly artistic cover it bore, but these compliments have swamped us. Almost before it seemed as if the mails had time to carry that big issue to our subscribers, the good words began to come back to us. Following was one of the first received:

Baltimore, Md., Oct. 23, 1917.

Editor The National Provisioner:

We received your Convention Number and were certainly very much pleased with it. We feel as though your Convention Number is WORTH THE PRICE OF YOUR ANNUAL SUBSCRIPTION and we certainly look forward to receiving it every year.

Yours truly,

Consolidated Beef & Prov. Co.,
Louis P. Salganik, Sec.-Treas.

PRACTICAL POINTS FOR THE TRADE

ACTUAL PACKINGHOUSE TESTS.

EDITOR'S NOTE.—Every packinghouse superintendent keeps a record of tests, which is his most precious possession, and which serves him as a guide and reference in succeeding operations. It is only actual tests that tell the story in packinghouse practice; theory is all right, but practical results are a necessary guide always. The National Provisioner has printed on this page of "Practical Points for the Trade" many tests of this sort, in answering inquiries from subscribers. It has many more of these test results at its command, and will publish them from time to time for the general information of readers, instead of withholding them until some specific inquiry is made.

COATING FOR SMOKED SAUSAGE.

The following inquiry comes from a subscriber in the Northwest:

Editor The National Provisioner:

In your issue of August 11 there appeared an item concerning the sweating of sausage, which said that "where smoked sausage are to be shipped long distances they should have a protective coating applied to the casing." I am handling a good deal of sausage and would appreciate knowing what is used for the coating mentioned.

The federal meat inspection regulations prohibit the use of inedible material as a coating for sausage, excepting when the product is enclosed in a practically impervious cloth covering. A recipe for a good coating for large sausage is, or was, made up as follows: Ten gallons of alcohol (98 pure grain) and 14 pounds of good quality white shellac, thoroughly dissolved and amalgamated, and a light coating applied with a brush. This coating prevents shrinkage and mold, conserves flavor, and to some extent acts as a preservative. A cheaper dip is, or was, made up of shellac, boracic acid, aqua ammonia and water—25, 5, 10 and 60 per cent., respectively—and heated until completely dissolved. Then add about 4 to 5 gallons of hot water, and use at about 120 degs. Fahr.

As the sausages are dipped a certain amount of grease will form on the surface of the dip, which should be skimmed off

from time to time. Wiping the sausage as dry as possible and then rewiping with a cloth saturated with cottonseed oil is a good idea, in the connection spoken of in your letter.

Smoked sausage should not be kept in too cold storage; preferably in a cool, fairly dry room with good ventilation, but not excessive or violent circulation of air.

KEEPING SAUSAGE COLOR BRIGHT.

The following is received from a reader in a Western State:

Editor The National Provisioner:

We have had some trouble of late regarding the appearance of our Minced Lunch (sausage). It looks gray, not red and bright. Also at times when sliced and exposed to the air it forms green rings in the center. This does not mean that the meat is spoiled; it tastes all right, but of course the appearance hurts the sales.

If the meats used are cured before manufacturing into sausage, and the cure is as it should be, the sausage should show a good color when cut. If no saltpeter is used the sausage will turn gray. An overdose of saltpeter will result in that "green ring" effect you mention. Over cooking also has a tendency to result in a gray-appearing sausage when cut. If your meats are handled promptly and properly, and the sausage product also, there should be nothing to complain about.

To each 100 pounds of sausage meat (trimmings, etc.) you should use 4 to 4½ lbs. of salt, 2½ to 3 ozs. refined and pulverized saltpeter, ½ to ¾ lb. sugar, thoroughly amalgamated and mixed with the meat.

Cure in 12 to 20 days. Pack in the tierce tight—pound the meat in—then put on a header of parchment paper, and head tight. It is better after packing the tierce full to allow it to stand overnight covered, and then top off in the morning, filling the tierce so that the head will just fit in.

Smoke 2½ hours at 160 degs. to 165 degs. Fahr., and cook 3 hours, commencing at 200 degs. Fahr., and reducing the temperature gradually to 160 degs. at the finish; say, to 180 degs. in one-half hour, then to 170 degs. in the next hour, then to 165 degs. in the next hour, and then to 160 degs. in the next one-half hour, and finish.

OLEOMARGARINE FORMULAS.

A reader in an Eastern city writes:

Editor The National Provisioner:

Would you kindly give us a recipe for the manufacture of a good grade of oleomargarine, which we could market on the street?

The following formula will result in a good product: 200 lbs. prime summer yellow deodorized cottonseed oil; 200 lbs. neutral lard; 600 lbs. yellow oleo oil; 2 cans cream, 18 per cent. acid and 17 per cent. butter fat; 3 cans milk, 18 per cent. acid and 3.50 per cent. butter fat; 125 pounds fine salt.

A cheaper formula is: 150 lbs. milk; 200 lbs. P. S. Y. cottonseed oil; 350 lbs. neutral lard; 300 lbs. oleo oil; total, 1,000 lbs. Salt required about 6 per cent; however, salt to taste.

There are all kinds of formulas, governed by cost of material and price obtainable for finished product. Experience is necessary to the successful manufacturer of butter substitutes, as numerous and widely varied conditions are to be carefully considered. Temperatures are important, as also are flavors and titers. Proper "working" is essential. Absolute cleanliness in every particular is imperative, as also is sterilization, and all raw material must be fresh and sweet.

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THE NATIONAL PROVISIONER

New York and Chicago

Official Organ American Meat Packers' Association

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FEDERAL FOOD LICENSE

Realization that by next Thursday, November 1, everybody coming under the terms of the President's proclamation must have a license to do business in foodstuffs has naturally caused some anxiety among those who are not quite sure what the requirements are. The Food Administration has made the matter as plain as possible, however, and there should be little difficulty in coming to an understanding of what is to be done.

Dealers in fundamental foodstuffs who will be obliged to take out federal licenses to do business after November 1, as indicated in the President's proclamation, are required to make requisition at once for application forms, without further notification by federal authorities. These forms are being issued upon request by the Law De-

partment, License Division, United States Food Administration, Washington.

All wholesalers, brokers and commission men handling the foodstuffs specified in the President's proclamation must be licensed, without regard to the volume of their business. Retailers whose gross sales do not exceed \$100,000 per annum are excepted by Congress, but this exemption does not apply to wholesalers, or to persons doing both a wholesale and retail business. There are certain other minor classes of exemptions set forth clearly in the proclamation.

It is easy to know whether you are subject to license. With every blank license application sent out the Law Department will enclose a copy of the President's proclamation, perusal of which will tell each operator whether he is subject to license. If so, he must fill out the form at once and return it to Washington.

But one application will be required of one firm doing business under one name, no matter how many branches it may have, or where these are located. Separate applications must be filed and separate licenses obtained, if business is done under more than one name or style, or through subsidiary companies bearing different names, or through agents operating under their own names.

Do not worry if you fail to receive your license on time. If formal application has been made, but license has not been received before November 1, the applicant may continue to operate, unless advised to the contrary, on the assumption that the application has been approved and the license is issuing. There is no license fee. One form has been devised that will serve for all, no matter how extensive their business.

A copy of each license and application will be kept on file in Washington, and records will be sent to the Federal Food Administrator of every State in which the dealer operates through an office in that State. Federal Food Administrators in the various States will receive local complaints of violation of law or failure to secure licenses and will report to Washington.

Firms and corporations which do both wholesale and retail business will be required to take out but one license to cover all departments. Persons dealing in food commodities who, after reading the President's proclamation, are in doubt as to whether they are subject to license are asked to communicate with the Law Department, License Division, United States Food Administration, Washington, D. C.

The meat industry will be among the first to fall in line with this plan of the government to control business. Nobody wants to stand in the way of any measure intended to help the country win the war or to alle-

viate conditions brought about by the war. The meat trade was prompt to offer its co-operation to the government, and leading packers were the first to suggest that the government might take control of their business if it saw fit.

The license plan covers the meat industry pretty thoroughly. Only those doing a gross annual business of less than \$100,000 will be exempted from license, and this would apply only to small manufacturers doing a local business. Retailers doing over \$100,000 a year must obtain licenses, but the great bulk of the retail trade escapes. This does not mean that retailers will not be kept under observation, however, or that they will not be asked to co-operate in the general plan of conservation and price regulation by agreement. Everybody must help, and those who do not will be looked upon with suspicion, even if nothing worse happens to them!

CALVES SAVED FOR BEEF

Stockyard statistics show that from January 1 to September 1 the increase in calf receipts at the stockyards in St. Paul, Milwaukee, Brighton, Buffalo, Kansas City, Fort Worth, Louisville, Sioux City and Philadelphia, as compared for the same months for 1916, totaled 169,664 head, or 26.9 per cent. The slaughter increase in this time, however, was but 18.2 per cent. The U. S. Food Administration believes this indicates that a large proportion of calves were sent back to the farms to be fed or raised to maturity. The largest increase in slaughtering was in Kansas City and Fort Worth, reported to be due to the shortage of forage.

The figures obtained are in response to an inquiry directed by the Food Administration to the stock yards of the country, asking for data regarding the number of calves received, the number slaughtered, proportion of male calves killed and comparisons with the previous year.

It is well known that in the past a great many calves from the dairy herds were slaughtered at birth, unless it chanced to be a female and was needed to renew the herd, or in case veal prices were sufficiently attractive to warrant the expenditure of labor and milk to bring it to marketable age for veal.

The fact that the reports show that 73.3 per cent of the calves slaughtered this year were males indicates that the high price of veal has in a measure been the means of increasing our calf supply by the marketing of surplus dairy calves that would otherwise have been slaughtered at birth. It indicates also that this increased calf supply has been obtained without serious loss to our growing cattle, and the Government thinks this means an increase in our meat supply, though dairy calves, as a rule, do not make much beef.

TRADE GLEANINGS

Seed house of McDuffie Oil & Fertilizer Company, Thomson, Ga., has been destroyed by fire.

The Washade Soap Company, Wilmington, Del., has been incorporated with a capital stock of \$200,000.

The new \$250,000 plant of the Universal Packing Company at Fresno, Cal., has been opened and is now in operation.

The Southern Cotton Oil Company plans to rebuild the cottonseed oil mill at Goldsboro, N. C., recently destroyed by fire.

The Tri-City Packing Company will erect a one-story brick building 50 x 165 feet on the corner of Collinsville and St. Louis avenues, East St. Louis, Ill.

Contract has been let by the Union Abattoir Company, Richmond, Va., for the erection of a \$12,000 building. F. W. Brauer, president.

It is reported that \$125,000 will be expended by the Union Seed & Fertilizer Company, New Orleans, La., for additions to sulphuric acid plant.

Fire destroyed the building at Caledonia, N. Y., owned by the Buffalo Fertilizer Company, causing the destruction of valuable machinery. Loss \$40,000.

It is reported that the Troup Company, La Grange, Ga., has been acquired by the Swift Fertilizer Company, of Atlanta, Ga., and

that extensive improvements will be made.

Louis Tobian, Dallas, Tex., J. E. Woodfin and A. K. Woodfin, both of Fort Worth, Tex., have incorporated the Cottonseed Cake & Meal Company, Dallas, Tex., with a capital stock of \$10,000.

It is reported that additional facilities to include stock pens to 5,000 head of stock capacity will be provided at Prichard, Ala., by the A. D. Davis Packing Company, of Mobile, Ala.

The American Cotton Oil Company will build a plant at Gretna, La., for the purpose of extracting glycerine from cottonseed oil; also plant to manufacture vegetable oil from peanuts, soya beans, etc.

The Nebraska City Union Stock Yards Company has been incorporated under the laws of the State of Delaware, with a capital stock of \$10,000, by C. L. Rimlinger, M. M. Clancy and C. M. Egner.

The Texas Peanut Mill & Product Company, Cleburne, Tex., has been incorporated with a capital stock of \$25,000, with Sam P. Ramsey as president; F. H. Barlow, vice-president; S. T. Hester, manager, and E. B. Moore, secretary.

The Empire Cotton Oil Company will erect a feed milling plant at Cordele, Ga., and will manufacture velvet bean meal for commercial purposes, grind beans in pod, etc. Grain elevators and storage bins for corn will also be erected.

The construction of a meat killing and packing plant at New Orleans, La., is planned by

Swift & Company. It is also reported that a \$250,000 sulphuric acid plant with a daily capacity of 60 tons will be built by Swift & Company at New Orleans.

American Stock Raising Corporation, Saugerties, N. Y., to conduct a live stock, slaughtering business, manufacturing oils, etc., has been incorporated with a capital stock of \$100,000. The incorporators are: D. MacDougall, 1947 Broadway, and A. Roof, 62 Third avenue, New York, N. Y., and J. A. Frooks, 635 Bedford avenue, Brooklyn, N. Y.

BOOSTED THE LIBERTY LOAN.

Myron McMillan, secretary and treasurer of the J. T. McMillan Company, the well-known St. Paul packers, and an active member of the American Meat Packers' Association, was unable to attend the recent Chicago convention, much to his regret, as he seldom misses one. But he was one of three men who handled the Liberty Loan drive at St. Paul under the general manager there, and they had a three-day drive on just at the time of the convention. McMillan had 350 workers in his brigade and won first prize for the largest number of subscriptions. With his co-workers at St. Paul Mr. McMillan raised \$17,000,000 for the second Liberty Loan in three days in the city of St. Paul, which is going some, even if he did have to miss the packers' convention.

INCREASED POSTAGE AFTER NOV. 1.

Under the new war tax law 2-cent letter postage is increased to 3 cents after November 1, except for local drop letters. Written postal cards are also increased from 1 to 2 cents, but printed or form postals remain at 1 cent. These are the domestic rates.

Letters addressed for delivery in the following named foreign countries will on and after Nov. 2 be subject to the rate of 3 cents an ounce instead of 2 cents: Bahamas, including Fortune Island and Inagua, Canada, Cuba, Barbados, British Guiana, British Honduras, Dominican Republic, Dutch West Indies, including Aruba-Bonaire, Curacao, Saba, St. Eustatius, and the Dutch part of St. Martin; England, Ireland, Scotland, Wales, Leeward Islands, Mexico, Newfoundland, New Zealand, Panama, and Shanghai City, China.

The postage rate on letters for foreign countries other than those named above remains as at present, 5 cents for the first ounce or fraction thereof, and 3 cents for each additional ounce or fraction thereof.

Postal cards and post cards, private mailing cards, for all foreign countries will be subject to 2-cent postage unless they fulfill the conditions for prints, in which case they will be mailable for 1 cent each. Cards which bear no more writing or typewriting than is authorized upon printed matter will be subject to the 1-cent rate as prints.

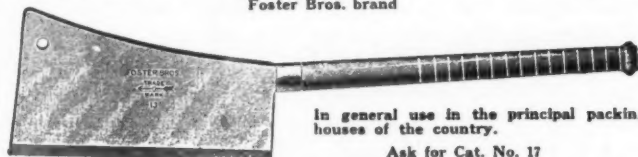
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Hartford City Paper Company

Hartford City, Indiana

PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

Prices Irregular—Trading Light—Forward Deliveries Heavy—Hog Movement More Liberal—Quality Fair—Hog Prices Lower.

The readjustment of hog prices last week was about 2c. a lb., compared with the preceding week, and was partially due to the more liberal movement, the action of the future market, uncertainty as to possible Government control of the future market, and expectation of lower priced feeding cost. The situation as to hog prices indicates that the position of the market is quite responsive to the question of the movement, and there is willingness to take advantage of the increased movement of hogs as a price factor. While the price of hogs is still very high, there seems to be a rather strong conviction in many circles that the highest prices for the year have been seen, and that unless there is some development not now in prospect, the market will be influenced by the prices of corn when the corn begins to move.

As yet there has been no evidence of any movement of corn in any volume. The western movement is still less than last year, notwithstanding the fact that prices are selling at fully \$2.00 a bushel at the leading interior markets, compared with the price of \$1.12@1.16 for the forward deliveries. The anticipation has been that every possible effort would be made to take advantage of the high prices to move the crop and get the high premiums.

The January deliveries of pork and ribs have shown a radical decline from the high of the season, which was made in September. January pork has declined about \$9.00 a barrel from the high and the January delivery is at practically the low point of the decline. The October, after declining about \$4 from the high has shown some rallying power. In ribs the decline has been quite pronounced, the January showing a loss of 5c. a lb. from the high, but the October being somewhat congested and representing the cash product has not shown so much decline. The action of the lard market has been less pronounced,

nevertheless the October declined 3c. a lb., and the January about 4c. a lb., rallying over 1c. a lb. from the low point.

Reports have come from Chicago that the Belgian Relief had been quite a large buyer of both meats and lards at high prices for the cash product. It is a rather interesting fact that the cash product has not declined as much as the forward deliveries and the demand for the cash or the bullish conditions surrounding the cash have prevented a break in the actual property commensurate with the decline in the forward delivery. This situation indicates that the demand for the cash is very good or else there is a strong enough holding power to prevent a response of the cash to the decline in futures.

Shipments of product from the interior have been quite large. This certainly shows that the trade is not falling off as some have expected. The exports are small. It is believed, however, that a great deal of product is going out in connection with Government operations, which do not show up in the weekly report of exports.

The operations in futures are small as the belief is very general, that anything tending to make a decided advance in the future market would be followed by action which might result in the closing of the markets. Operations are therefore restricted to very moderate proportion. There seems to be but little speculative commission house trade. Most of the operations, it is believed, are the distribution and hedging of the cash product. While the action at New York in connection with the cottonseed oil market as a result of communications from the Food Administration caused a good deal of nervousness and appeared to be partly responsible for the recent break in values, there has been no recent development looking toward the closing of the provision market. Owing to the apprehension there is a general discountenancing of operations in the forward delivery for speculative account.

PORK.—The market quickly responds to demand, and does not follow bearish developments. Demand for cost is steady and holders are very firm. Quoted: Mess, 48½@49; clear, \$48@51, and family, \$48@49.

LARD.—The market continues very firm. There is a good demand and the market readily responds to buying orders. Quoted: City, \$24¾@24½, nom.; Western, \$24.70@24.80, nom.; Middle West, \$24.70@24.80; refined Continent, \$26; South American, \$26.50; Brazil, kegs, \$27.50; compounds, \$20.50@21.

BEEF.—The position of the market is unchanged. Stocks are small and the demand readily absorbs any offerings. Mess, \$31@32; packet, \$32@33; family, \$33@35; East India, \$50@52.

SEE PAGE 29 FOR LATER MARKETS.

SIGNS POINT TO CHEAPER HOGS.

Expect Heavy Receipts and Further Break When New Corn Is Fed.

(Special Letter to The National Provisioner from W. G. Press & Co.)

Chicago, Oct. 24, 1917.—Top on hogs in Chicago to-day is \$16.80, \$3.20 lower than the record top of \$20 made on August 21. Top on hogs yesterday was \$16.60, \$2.20 lower than a week ago yesterday. The average price of hogs in Chicago yesterday was \$15.40, against \$17.50 a week ago yesterday, \$10.14 a year ago yesterday and \$7.28 two years ago. The Eastern markets are under the Chicago market, something unusual. Top on hogs yesterday in Pittsburgh was \$16.25, Cleveland \$16.00, Buffalo \$16.25, Indianapolis \$16.50, Omaha \$15.90, Sioux City \$16.65, St. Joseph \$16.40, and Kansas City \$16.40.

While hog receipts are improving, they are still very light for this time of year, due no doubt to the shortage of old corn, which farmers usually use at this time of year to fatten the new crop on. But the longer the hogs are held back for the new corn crop to finish them on, the heavier the receipts will be and the fatter the hogs will come to market. Hogs have declined around \$3 per hundred since



Eliminate Shrinkage Loss in Ham Cooking

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We also make Heat Regulators for Lard Kettles, Scald Tubs, Summer Sausage Dryers, Etc. Our experience of thirty years is at your service. If you have any problem of temperature control, put it up to us for solution.

Write for Bulletin 139, regarding exact temperature control in Ham Cookers. Other Bulletins, describing Regulators for different conditions, will be sent if you will state process for which regulation is needed.

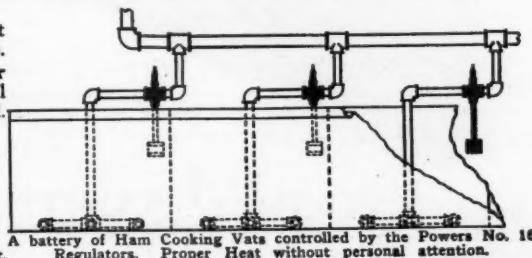
The Powers Regulator Co.

964 Architects' Bldg., New York

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375 The Federal Street Bldg., Boston

Canadian Powers Regulator Co., Ltd., Toronto, Ont.



October 1, and the receipts of hogs in Chicago so far this month are about 306,000, which is very light. If \$3 per hundred can be taken off the price of hogs on light receipts, it can readily be seen that a further decline can take place when receipts are about one million a month, as they usually are through the winter months.

Owing to the holding back of hogs this year and their healthy condition, we expect receipts to be one million or more a month in Chicago during the months of December, January and February. Last year receipts of hogs in Chicago during the month of December were 1,128,000; January, 1,227,000; and February, 947,000. Receipts of hogs in September and October of this year have been very light, and it would not surprise us to see the receipts in Chicago during these three months equal, if not exceed, the receipts of last year.

Some of the packers at the stockyards are talking 12½c. for hogs when receipts are heavier; others say 14c.; we think somewhere around 13c. will be the average price during the winter packing season. Of course, it will depend on the demand for hog products when hogs start to come to market.

Meatless days and the heavy supplies of fresh beef from Western cattle that are coming to market now in record-breaking numbers will help to lower the price of fresh pork and live hogs. Pork loins are now selling from 22@ 26½c. a pound, a considerable break. Fresh pork has not been used to the extent it was before prices became almost prohibitive, and the trade is beginning to feel the effect of the heavy supply of cheap beef.

While the hog market is on the down grade and we are entering the new packing season, we do not favor the buying side of pork, lard and ribs for future delivery. We think January lard will sell considerably under ribs. Hogs will be coming to market heavier than usual, enormous receipts of cattle will produce more tallow, cottonseed oil from the new crop will soon be available, butter is in larger supply than a year ago, and when cold weather starts, farmers and butchers in small towns will be killing their own hogs, therefore the demand for lard will be smaller than now.

Yesterday October ribs closed at \$27.70 and October lard at \$23.37½, making October lard \$4.32½ under October ribs; January lard closed at \$21.27½ and January ribs at \$20.95, making January lard 32½c. over January ribs. We cannot see why January lard should now be selling over January ribs, with the heavy run of hogs ahead of us, when October lard is \$4.32½ under October ribs.

EXPORTS OF PROVISIONS

Exports of hog products for the week ending Oct. 20, 1917, with comparisons.

| | PORK, BBLs. | |
|-----------------------|---------------------|---|
| | Week Oct. 20, 1917. | Week From Nov. 1, 1916, to Oct. 20, 1917. |
| United Kingdom... | 15 | 3,944 |
| Continent | 15 | 2,460 |
| So. & Cen. Amer. | 540 | 10,471 |
| West Indies | 1,385 | 28,854 |
| Br. No. Am. Col. | 770 | 10,783 |
| Other countries | 19 | 860 |
| Total | 15 | 2,714 |
| | MEATS, LBS. | |
| United Kingdom... | 4,097,125 | 13,585,000 |
| Continent | 600,400 | 1,304,000 |
| So. & Cen. Amer. | 54,000 | 2,162,000 |
| West Indies | 141,000 | 8,247,000 |
| Br. No. Am. Col. | 29,000 | 505,000 |
| Other countries | 10,000 | 860,000 |
| Total | 4,897,525 | 14,924,000 |

| | LARD, LBS. | |
|-----------------------|---------------------|---|
| | Week Oct. 20, 1917. | Week From Nov. 1, 1916, to Oct. 20, 1917. |
| United Kingdom... | 2,887,000 | 136,728,000 |
| Continent | 283,200 | 134,848,000 |
| So. & Cen. Amer. | 630,000 | 13,062,000 |
| West Indies | 507,000 | 12,447,000 |
| Br. No. Am. Col. | 2,000 | 460,000 |
| Other countries | 9,000 | 1,731,000 |
| Total | 283,200 | 4,664,000 |

| RECAPITALIZATION OF THE WEEK'S EXPORTS. | | | |
|---|-------------|-------------|------------|
| From— | Pork, bbls. | Meats, lbs. | Lard, lbs. |
| New York | 15 | 3,928,525 | 283,000 |
| Philadelphia | 15 | 769,000 | 283,000 |

| COMPARATIVE SUMMARY OF EXPORTS. | | | |
|---------------------------------|----------------------------|-------------|-------------|
| From Nov. 1, '16. | Same time to Oct. 20, '17. | last year. | Decrease. |
| Pork, lbs. | 11,474,000 | 21,656,000 | 10,212,000 |
| Meats, lbs. | 607,050,000 | 814,611,000 | 147,531,000 |
| Lard, lbs. | 319,276,000 | 487,577,000 | 168,301,000 |

DO YOU KNOW THAT

Valuable trade information may be found every week on the "Practical Points for the Trade" page. Do you study this page?

EXPORTS SHOWN BY STEAMERS.

Exports of commodities from New York to European ports for the week ending Thursday, October 18, 1917, as shown by A. L. Russell's report are as follows:

| Steamer and Destination. | Oil. | | Cottonseed | | Bacon | | Tallow. | Beef. | Pork. | Lard. |
|--------------------------|-------|-------|------------|---------|-------|-------|---------|-------|-------|-------|
| | Cake. | Bags. | Oil. | Butter. | Hams. | Pkgs. | | | | |
| *Various, Various | 12827 | | | | 1937 | | | | | |
| aBankdale, Marseilles | | | | | 50 | | | | | |
| Total | 12827 | | | | 1987 | | | | | |

*Details withheld by steamship companies. aSailed September 17.

The Patented Loeb Sanitary Catch Basin and Sediment Retainer

The Proof of the Pudding is in the Eating

The largest packing houses in the United States are using the Loeb Sanitary Catch Basin and Sediment Retainer. Armour & Company are installing these every day. 25 different sizes of our Sanitary Catch Basins are installed in Morris & Co.'s. Cudahy Packing Co. is using our system. From Jacob E. Decker & Son and Jacob Dold Packing Co., we received repeated orders. The Western Packing & Provision Co., Shannondah Packing Company and others have seen the advantage and a great many are following every day.



Why not you?

It is to your own benefit to investigate what we have to offer. We can save you considerable money every year on a very small investment.

We have the only Sanitary Catch Basin System approved by the Bureau of Animal Industry, and our System can be used either for edible or inedible greases. It will handle any amount of water, no matter how large or how small.

The smallest packer is just as much interested in saving his fats as the large one, considering the present price and demand and we will give special attention to the smaller packer to bring the same conditions to his plant as exist in larger institutions. And because of the small investment required, a sanitary catch basin system for the small packer will pay for itself in a short time.

Write to us for the details as affecting your own business.

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327 So. LaSalle St.

Chicago, Ills.

TALLOW, STEARINE, GREASE and SOAP

WEEKLY REVIEW

TALLOW.—The tallow market has been somewhat easier during the week with more disposition to sell, and it was evident that buyers were less anxious for goods. There seemed to be a greater feeling of uncertainty which went a long way toward explaining the lower prices.

Some sales of city special tallow had been made at under 17c., and a few trades are understood to have passed at 16½c. Bids for tallow dropped to the 16½c. basis, whereas a little more than a week ago the market looked firm at 17c.

Authorities in the trade emphasize the uncertain operating conditions. For instance, there is a shortage of coal and some manufacturers are not working Saturdays with the intention of conserving the coal supplies. This is obviously resulting in a smaller consumption. There is also attention given to the embargo on exports of stearic acid, which is holding down the output.

South American tallow is offered somewhat more freely on the basis of 17½c. There was no London auction sale this week.

Prime city yellow in the local market is quoted at 16c., nominal, and city special at 16½@17c., loose.

OLEO STEARINE.—The market is barely steady on the basis of 23c. The volume of trade has been lighter.

SEE PAGE 23 FOR LATER MARKETS.

SOLA BEAN OIL.—The market is quiet, but firm. Demand is not so active as the market is considered by some as high compared with linseed oil. On the other hand, the price of silver is against imports and checks offerings from the East. Prices on the coast are quoted at 14¾@15c. in sellers' tanks. Spot is quoted at 15¾@16c. for crude in bbls.

CORN OIL.—The demand is good, with supply well taken. The high price of corn is against lower prices, and production is rapidly absorbed. The market for crude is now quoted at 17½@18c.

COCOANUT OIL.—The supplies are not large, and there has been some demand for edible purposes. The buying is not heavy, but there is only a moderate supply and the French demand for copra has taken considerable stock out of the market. Ceylon, 16½@16¾c.; Cochín, 18@19c.

PALM OIL.—Supplies are small and imports are extremely difficult. The demand is steady and consumers find great difficulty

in getting supplies. Prime, red, spot, 20c.; Lagos, spot, 21@22c.; to arrive, —; palm kernel, —.

PEANUT OIL.—The market is very steady. Supplies continue light, with a fairly steady demand, owing to the strength of competing oils. Prices quoted, crude, at \$1.40@1.50.

NEATSFOOT OIL.—Prices are very firm for all grades, with supplies light. Prices are quoted, 20 cold test, \$1.90@1.95; 30, \$1.80@1.85, and prime, \$1.55@1.60.

GREASE.—The market continues firm, but quiet. Demand from pressers is good and there is no accumulation of supplies. Quoted: Yellow, 15@16c., nom.; bone, 15@16c., nom.; house, 15@16c., nom.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef for the week up to October 26, 1917, show that exports from that country were as follows: To England, 68,736 quarters; to the Continent, 85,050 quarters; to others, nothing. The previous week's exports were as follows: To England, 60,224 quarters; to the Continent, 43,518 quarters; to others, 16,904 quarters.

FRESH MEAT IMPORTS.

Since the war censorship shut down on export and import information, figures of this nature have been issued monthly instead of weekly. Official reports just made public show imports at the port of New York for the month of September as follows:

Beef and Veal.—From Canada, 491,569 lbs.; from Argentina, 324,071 lbs.; from Brazil, 1,507,719 lbs. Total, 2,323,359 lbs. Average value, 11 1/3 cents per pound.

Mutton and Lamb.—From Canada, 70,681 lbs.; from Argentina, 686,090 lbs. Total, 756,771 lbs. Average value, 11 cents per pound.

Pork.—From Canada, 65,819 lbs.; from China, 21,252 lbs. Total, 87,071 lbs. Average value, 16½ cents per pound.

OCEAN FREIGHTS.

[Subject to change. Quotations given are shillings per ton and cents per 100 lbs.]

| | Liver- pool. | Glas- gow. | Rotter- dam. | Copen- hagen. |
|----------------------|-----------------|---------------|-----------------|------------------|
| Beef, tierces | \$3.00 | \$3.00 | 375c. | 425c. |
| Pork, barrels | 3.00 | 3.00 | 375c. | 425c. |
| Bacon | 3.00 | 3.00 | 375c. | 430c. |
| No rates to Hamburg. | | | | |
| Canned meats | 3.00 | 3.00 | 375c. | 430c. |
| Lard, tierces | 3.00 | 3.00 | 375c. | 430c. |
| Tallow | 3.00 | 3.00 | 375c. | 425c. |
| Cottonseed oil | 3.00 | ... | 375c. | 425c. |
| Oil cake | ... | ... | ... | 250c. |
| Butter | 3.00 | 3.00 | 375c. | 500c. |

GREEN AND SWEET PICKLED MEATS.

(Special Report to The National Provisioner from The Davidson Commission Co.)

Chicago, October 26, 1917.—Quotations on green and sweet pickled meats, f. o. b. Chicago loose, are as follows:

Regular Hams—Green., 8@10 lbs. ave., 23c.; 10@12 lbs. ave., 23c.; 12@14 lbs. ave., 23c.; 14@16 lbs. ave., 23c.; 16@18 lbs. ave., 23c.; 18@20 lbs. ave., 23c. Sweet pickled, 8@10 lbs. ave., 24¼c.; 10@12 lbs. ave., 24¼c.; 12@14 lbs. ave., 24¼c.; 14@16 lbs. ave., 24¼c.; 16@18 lbs. ave., 24¼c.; 18@20 lbs. ave., 24¼c.

Skinned Hams—Green, 14@16 lbs. ave., 25½c.; 16@18 lbs. ave., 25½c.; 18@20 lbs. ave., 25½c.; 20@22 lbs. ave., 25½c.; 22@24 lbs. ave., 24¾c. Sweet pickled, 14@16 lbs. ave., 24½c.; 16@18 lbs. ave., 24½c.; 18@20 lbs. ave., 24½c.; 20@22 lbs. ave., 24½c.; 22@24 lbs. ave., 23½c.

Picnic Hams—Green, 4@6 lbs. ave., 21c.; 6@8 lbs. ave., 20c.; 8@10 lbs. ave., 20c.; 10@12 lbs. ave., 20c. Sweet pickled, 4@6 lbs. ave., 21¼c.; 6@8 lbs. ave., 19¼c.; 8@10 lbs. ave., 19¼c.; 10@12 lbs. ave., 19¼c.

Clear Bellies—Green, 6@8 lbs. ave., 31c.; 8@10 lbs. ave., 30¼c.; 10@12 lbs. ave., 30c.; 12@14 lbs. ave., 29½c.; 14@16 lbs. ave., 29c. Sweet pickled, 6@8 lbs. ave., 30½c.; 8@10 lbs. ave., 30c.; 10@12 lbs. ave., 29½c.; 12@14 lbs. ave., 29c.; 14@16 lbs. ave., 28c.

PORK CUTS IN NEW YORK.

(Special Report to The National Provisioner from H. C. Zann.)

New York, October 26, 1917.—Wholesale prices on green and sweet pickled pork cuts in New York City are reported as follows: Pork loins, 30@32c.; green hams, 8@10 lbs. ave., 27c.; 10@12 lbs. ave., 27c.; 12@14 lbs. ave., 27c.; 14@16 lbs. ave., 27c.; 18@20 lbs. ave., 26c.; green clear bellies, 8@10 lbs. ave., 34c.; 10@12 lbs. ave., 34c.; 12@14 lbs. ave., 33c.; green rib bellies, 10@12 lbs. ave., 33c.; 12@14 lbs. ave., 33c.; S. P. clear bellies, 6@8 lbs. ave., 30c.; 8@10 lbs. ave., 31@32c.; 10@12 lbs. ave., 31c.; 12@14 lbs. ave., 29c.; S. P. rib bellies, 10@12 lbs. ave., 31c.; 12@14 lbs. ave., 28c.; S. P. hams, 8@10 lbs. ave., 26c.; 10@12 lbs. ave., 26c.; 18@20 lbs. ave., 27c.; City steam lard, 24½c.; City dressed hogs, 24¼c.

Western prices on green cuts are as follows: Pork loins, 8@10 lbs. ave., 28c.; 10@12 lbs. ave., 27c.; 12@14 lbs. ave., 26c.; 14@16 lbs. ave., 25c.; skinned shoulders, 26c.; boneless butts, 32@33c.; Boston butts, 28c.; lean trimmings, 27c.; regular trimmings, 24c.; spare ribs, 17@18c.; neck ribs, 8@9c.; kidneys, 10c.; tails, 15c.; livers, 10c.; snouts, 13c.; pig tongues, 20c.

WELCH, HOLME & CLARK CO.

Office and Warehouse

383 West Street

New York City

CAUSTIC SODA

SODA ASH

COCOANUT OIL

PALM OIL

TALLOW

GREASE

STEARINE

FOOD SITUATION IN FRANCE.

(Continued from page 17.)

taken at home, and $\frac{1}{2}$ pound if only one meal is taken at home. This means for the person who takes three meals a day at home 18 pounds of sugar a year. The annual sugar consumption per person in America is 85 pounds.

One would not be likely to find this out if one were living in restaurants in France, but one finds it out very soon if one is keeping house.

It is soon learned, also, that the "sugar card" does not mean that one can demand a pound and a half of sugar a month, but only that one is permitted to buy that much, provided a dealer can be found who has it to sell. A dealer who has sugar will not sell it to anyone who comes in. He sells only to his own regular customers.

We paid last winter in Paris 11 cents apiece for eggs and \$2 a pound for butter, and there was frequently neither butter nor eggs nor milk to be had.

Private families were allowed to buy one-eighth of a pound of flour at a time. The grocers could not sell flour, only the bakers. The flour mills could not choose their own customers, nor could the bakers and restaurants choose the mills they would buy from. Lists were made out, telling each miller to whom he could sell. This was in order that one section should not be able to eat up the stock of flour belonging to another section, or one baker deprive the customers of another, when all were short.

Wheat Situation in France.

Let me give you the official figures on the wheat situation in France so that there can be no question.

It is estimated that there will be a deficit of approximately 5,000,000 tons of wheat in France over the period from September 1, 1917, to September 1, 1918.

The normal annual consumption of wheat in France is from 9,200,000 tons to 9,400,000 tons. France has always been an importer of wheat, her average production for several years before the war being 9,000,000 tons, or slightly less than the consumption. Since the beginning of the war her production has fallen off radically. In 1914 it was 7,700,000 tons, in 1915 6,085,000 tons, and in 1916 5,840,000 tons, while for this year the crop is estimated at 4,000,000 tons, with a possibility of rising to 4,500,000 tons, leaving for the period from September, 1917, to September, 1918, a deficit of nearly 5,000,000 tons, which must be made up by imports.

Where can those imports come from except from America? Italy, by reason of her position in the Mediterranean, takes the first toll from the wheat of the Far East, while England, of whom the Far Eastern wheat producing countries are colonies, takes the remainder. France can get a little from South Africa. Argentina has stopped the exportation of wheat. This country is the only resource left to France.

I have spoken of the scarcity of flour resulting from the shortage in wheat. Let us try to see what this means to France. In the first place, it must be realized that there bread is the staple article of food. It is the base of all meals, especially among the working population.

Breakfast consists of coffee or chocolate

and bread. Luncheon is bread, soup, coffee and often, though not always, some meat or fish and a vegetable. The big dish is bread. Bread is again the base of dinner or supper, however the meal may be called. Bread and cheese will make an entire meal for a French peasant, with a glass of wine to wash it down.

Bread Allowance and "Bread Cards."

The French soldier's allowance of bread was a trifle over a pound and a half a day. On account of the shortage of wheat it has been necessary to cut this ration to a pound and a third a day. And it is not necessary to say that only dire necessity will countenance the cutting of the soldier's ration.

Another thing that has happened is "bread cards" in some localities. There is no national "bread card" in France as there is a "sugar card," but in some parts of the country it has been necessary to restrict the use of bread by local regulations. I have in mind several letters from my friends among the peasants of Brittany, telling of the privations they were enduring because their bread was cut down so much. Remember that bread is the chief article of diet among those people.

France Suffers in Silence.

Do not think they complained. There is no finer souled, stronger or greater people in the world than the French peasants. They are heroes among a nation of heroes. No trial that justice and right could demand could wring a complaint from Josephine Hervé, one of the grandest women among a grand race. That simple peasant woman can neither read nor write, but without a word of bitterness she gave her husband to her country, and she is schooling her five sons and raising them for her country. The oldest goes to the army with the next class that is called out. When little Charlot, next to the youngest of her boys, writes for her and tells what they are enduring, there is no complaint, no bitterness. It is a simple statement of facts in plain and homely language, the story of a peasant cottage told to the child she nursed and loved.

And one cannot help her. One can send her money, but it is not money she needs, but bread.

The second article by Mr. Pitney will tell of the methods used to stretch the supply of meat and grain. It will appear in the next issue of The National Provisioner.

CRUSHERS' CAR LOADING.

In a letter to the members of the Texas Cotton Seed Crushers' Association, President C. C. Littleton urges upon them the necessity of proper loading of freight cars to relieve the car situation. His patriotic and businesslike appeal is as follows:

Dallas, Tex., Oct. 20, 1917.

To the Cottonseed Oil Mills of Texas:

It is needless for me to say to you that the car situation in Texas is becoming more acute each day. On account of the service necessary to be given by the railroads for handling government supplies for the army, no good American citizen can fail to co-operate with the railroads of Texas in this great stress of the times.

I write this letter for the purpose of impressing the necessity of every user of box-cars or any other car equipment to load to capacity, and thereby in a way relieve the

situation to the extent of our ability. As for myself I have endeavored, in selling products from the concerns in which I am interested, to specify that cars must be loaded to their capacity, and in every instance every good American who was buying products yielded, and accepted the situation to the extent of trying to relieve the railroads of this distressed condition.

Will you please, each and every one of you, do just this little bit in making your contracts, and specify that you will co-operate with the railroads as far as possible, by compelling people who buy cottonseed products to accept a maximum car instead of a minimum?

I know that you will agree with me, further, that we have upon our hands a very serious war. Every man, great or small, can do something to materially advance the interest of the Allies, and if he is loyal to his country he will not hesitate to do his utmost for the benefit of the country whose liberty, privileges and protection he is enjoying.

Then if you agree with me on this matter, please load every car which you ship to its capacity; likewise impress upon the people who ship to you that they must load their cars to capacity. In the stress of these times, no good and sensible man can fail to appreciate the demands of these conditions, and to co-operate in the matter of assisting the railroads in these trying circumstances.

Sincerely hoping that you will read this letter, and take it as I intend it, for the good and welfare of our country, I am, with very kind regards,

Yours very truly,

C. C. LITTLETON, President.

COTTON MEAL SPECULATION BARRED.

The Memphis Merchants' Exchange has adopted rules prohibiting speculative trading in cottonseed meal, but permitting hedge selling for protection, confined to legitimate trade interests, provided selling is of the smallest proportions possible. The rules prohibit purchase of sales for future delivery beyond two months ahead, and permit the closing out of present contracts for any month within the life of the contract. A daily fluctuation limit of \$1.50 per ton beyond the bid of the last previous close is also provided.

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, October 26, 1917.—Latest quotations on chemicals and soapmakers' supplies are as follows: 74@76 per cent. caustic soda, $8\frac{1}{4}$ @ $8\frac{1}{2}$ c. per lb.; 60 per cent. caustic soda, $8\frac{1}{4}$ c. per lb.; 98 per cent. powdered caustic soda, $8\frac{1}{2}$ c. per lb.; 48 per cent. carbonate of soda, $3\frac{3}{4}$ c. per lb.; 58 per cent. soda ash, $3\frac{1}{4}$ @ $3\frac{3}{4}$ c. per lb.; talc, $1\frac{1}{2}$ @ $1\frac{3}{4}$ c. per lb.; chloride of lime, $1\frac{1}{2}$ @ $1\frac{3}{4}$ c. per lb.; silic, \$15 @20 per ton of 2,000 lbs.

Prime palm oil, — per lb.; clarified palm oil, bbls., 22c. per lb.; Lagos palm oil in casks, 21@22c. per lb.; palm kernel oil, — per lb.; yellow olive oil, \$2.35@2.50 per gal.; green olive oil, \$2.25 per gal.; Cochin cocoanut oil, 20@22c. per lb.; Ceylon cocoanut oil, $16\frac{1}{2}$ @17c. per lb.; cottonseed oil, \$1.45@1.58 per gal.; green olive oil foots, — per lb.; soya bean oil, $15\frac{3}{4}$ @16c. per lb.; peanut oil, soapmakers' 5 per cent. acidity, \$1.50 per gal.

Prime city tallow, special, 17c. per lb.; dynamite glycerine, 70c. per lb.; saponified glycerine, 54@56c. per lb.; crude soap lye glycerine, 50@52c. per lb.; chemically pure glycerine, 70c. per lb.; prime packers' grease, 15@16c. per lb.

COTTONSEED OIL

WEEKLY REVIEW

THE NATIONAL PROVISIONER is official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association and the Mississippi Cottonseed Crushers' Association.

The Change in Rules—More Trading Now Permitted—Situation Viewed as Better—Undertone to the Market Firmer—Only Small Offerings of Crude Oil.

Another change in the rules governing trading in cottonseed oil contracts on the New York Produce Exchange was made recently, and the situation is now viewed as more satisfactory. The volume of trade has increased slightly.

The change in rules which became effective on October 22 provided for an extension of trading in cotton oil contracts so as to include a current month and four succeeding months. This leaves room for trading in two more months than was the case under the first drastic action.

Another change was that there can be bona fide hedging, or buying and selling, of cotton oil contracts by legitimate trade interests in the regular course and in the usual volume of their business. This change of rules gave a little more scope to those who under the first ruling were limited to hedging operations alone.

With the amended rules came the warning from the Exchange officials that speculative abuse of the extension of trading would meet with drastic action, perhaps in the form of closing the market altogether.

It is realized that in order to have a hedging market there must be other trading, but it is also realized that undue speculation is not necessary, nor will it be tolerated; neither is it patriotic, nor consistent with the wishes of the officials of the Food Administration, who are engaged in the gigantic task of distribution of food products on an equitable basis so that the war can be successfully waged and won.

It has also been deemed necessary to correct a misunderstanding as to the inception of the first change of rules which literally stunned members of the trade, who did not realize the seriousness of the situation. A telegram was received from Mr. Hoover, making it apparent that the rules drawn up, which brought an abrupt halt to operations in cotton oil contracts, were at the instigation of officials of the Food Administration, and that the action did not originate among New York Produce Exchange officials.

The market during the week has been a little more active and a little better both as regards the volume of business and the trend of values. If the market is handled conservatively and patiently, the belief is that there will be a further broadening of trade. That the situation is delicate is still realized, but it is also understood that a path is still

open for the maintenance of a market capable of absorbing a certain amount of hedging.

The firmness of the spot oil situation is really a feature just now, and spot oil at New York has been reported at close to the 20c. basis or the highest of the history in the trade and higher than prevailed recently when the ban was placed on speculative dealings in the contract market. There has been enough consuming demand to easily maintain prices, especially as the flow of oil at the South has been relatively light, due largely to the reduced seed receipts, reduced cotton ginning and the recent slump in cottonseed and cottonseed oil values, which included a drop of nearly \$20 a ton in seed to a basis of \$62 and crude oil losing more than 15c. a gallon from a basis of near \$1.30.

The cotton ginning report issued this week was regarded as rather bullish; the figures follow:

| The Census Bureau's report on cotton ginning by states (in thousands of bales [000 omitted]), with comparisons: | | | |
|---|--------------------|-------|-------|
| State— | Ginned to Oct. 25, | 1917. | 1916. |
| Alabama | 224 | 224 | 203 |
| Arkansas | 347 | 347 | 673 |
| California | 6 | 6 | 7 |
| Florida | 28 | 28 | 32 |
| Georgia | 1,044 | 1,044 | 1,218 |
| Louisiana | 346 | 346 | 320 |
| Mississippi | 375 | 375 | 449 |
| Missouri | 11 | 11 | 29 |
| North Carolina | 152 | 152 | 252 |
| Oklahoma | 342 | 342 | 491 |
| South Carolina | 580 | 580 | 500 |
| Tennessee | 41 | 41 | 172 |
| Texas | 2,073 | 2,073 | 2,846 |
| Virginia | 1 | 1 | 10 |
| Other states (include Arizona) | 2 | 2 | 4 |
| United States | 5,572 | 5,572 | 7,303 |

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and
Efficiency



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45 Years
the
Standard

COMPOUND

THE N. K. FAIRBANK COMPANY, Chicago

Factories

New York New Orleans
Chicago St. Louis
Montreal

Branch Houses

New York Atlanta New Orleans Minneapolis
San Francisco Boston Pittsburg Philadelphia
Fort Worth St. Louis Montreal

The recent Government report on cottonseed and cottonseed oil will be found in another column of the National Provisioner.

Closing prices, Saturday, October 20, 1917.—Spot, \$19; October, \$19@19.99; November, \$17.40; December, \$17.45@17.70; January, \$17.30@17.40; February, \$17@17.40; March, \$17.20@17.50; May, \$17.50. P. Crude S. E., \$15.47 bid. Sales were: October, 1,200, \$19.75; November, 200, \$17.56; December, 500, \$17.70@17.55; January, 700, \$17.30@17.26. Total sales, 2,600 bbls.

Closing prices, Monday, October 22, 1917.—Spot, \$19; October, \$19@19.75; November, \$17.65@17.95; December, \$17.40@17.60; January, \$17.25@17.50; February, \$17.10@17.45; March, \$17.15@17.30; April, \$17.50; May, \$17. P. Crude, S. E., \$15.87, nom. Sales were: October, 100, \$19.75; December, 500, \$17.65@17.32; January, 3,300, \$17.25@17.01; March, 100, \$17.10. Total sales, 4,000 bbls.

Closing prices, Tuesday, October 23, 1917.—October, \$19@19.75; November, \$17.80@17.90; December, \$17.60@17.62; January, \$17.28@17.30; February, \$17.15@17.35; March, \$17.11@17.12; April, \$17.30; May, \$16. P. Crude, S. E., \$15.87, nom. Sales were: October, 100, \$19.75; November, 500, \$17.95@17.70; December, 1,200, \$17.68@17.46; January, 3,750, \$17.30@17.15. Total sales, 5,500 bbls.

Closing prices, Wednesday, October 24, 1917.—October, \$19@19.75; November, \$17.85@18; December, \$17.60@17.65; January, \$17.44@17.46; February, \$17.20@17.50; March, \$17.28@17.50; April, \$17.50; May, \$17. P. Crude, S. E., \$16.00, nom. Sales were: October, 1,400, \$19.75; December, 2,100, \$17.75@17.65; January, 5,200, \$17.45@17.35. Total sales, 8,700 bbls.

Closing prices, Thursday, October 25, 1917.—Spot, \$19; October, \$19.50@19.99; November, \$17.80@18; December, \$17.60@17.65; January, \$17.50@17.60; February, \$17.45@17.55; March, \$17.45@17.65; April, \$17.60; May, \$16. P. Crude, S. E., \$16.40, nom. Sales were: October, 2,700, \$19.75; November, 200, \$18@17.94; December, 1,600, \$17.70@17.60; January, 10,700, \$17.55@17.40; February, 1,000, \$17.50; March, 100, \$17.30. Total sales, 16,300 bbls.

SEE PAGE 29 FOR LATER MARKETS.

COTTONSEED OIL EXPORTS

Exports of cottonseed oil reported for the week ending October 25, 1917, and for the period since September 1, 1917, were:

| | Week ending Oct. 25, 1917. | Since Sept. 1, 1917. | Same period, 1916. |
|------------------------|----------------------------|----------------------|--------------------|
| From New York— | | | |
| *Various | 200 | 3,946 | |
| Total | 200 | 3,946 | |
| Recapitulation— | | | |
| From New York..... | 200 | 3,946 | 32,821 |
| From New Orleans.... | — | — | 2,925 |
| From Philadelphia.... | — | — | 5,894 |
| From Detroit | — | — | 3,365 |
| From St. Lawrence.... | — | — | 317 |
| From all other ports.. | — | — | 5 |
| Total | 200 | 3,946 | 45,327 |

*Details withheld by Government order.

AMERICAN LARD PRICES RAISED.

The American consul general at London reports that the British Food Controller has increased maximum wholesale prices of American lard 6s. per 112 pounds. Prices now prevailing are reported to be as follows: Pails, 131s. 3d.; boxes and tierces, 130s.; prime steam, 128s.

THE PICARD-LAW COMPANY

Expert Cotton Seed Products Chemists

Magnificently-equipped laboratories covering 5,500 square feet of floor space. Six highly-educated experienced chemists in analytical department.

Also specialists in the analysis of all
GREASES, PACKING HOUSE PRODUCTS, FERTILIZERS,
Fuel, lubricating oils and boiler waters.

Main Laboratories,

ATLANTA, GA.

Carolina Branch,
WILMINGTON, N. C.

SOUTHERN MARKETS

Columbia.

(Special Wire to The National Provisioner.)

Columbia, S. C., October 25, 1917.—Crude cottonseed oil advanced today two cents per gallon to \$1.25 bid; some selling by mills at the advance. Meal \$50. Hulls, \$16 f. o. b. mills. Markets strong tonight.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., October 25, 1917.—Crude cottonseed oil, \$1.21 prompt and November. Seven per cent. meal, October, \$46.50 bid, \$46.75 asked; November, \$45.80 bid, \$45.90 asked; December, \$45 bid, \$45.50 asked; January, \$44.75 bid, \$46 asked; market steady; sales 1,800 tons. Prime hulls, \$15@16 loose, \$19@20 sacked.

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., October 25, 1917.—Prime crude cottonseed oil steady at \$1.20 bid, \$1.25 asked. Prime meal 8 per cent. \$48.50; 7½ per cent. meal, \$47; 7 per cent. meal, \$46. Loose hulls higher, \$17; sacked, \$21; all short ton, delivered New Orleans.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., October 25, 1917.—Prime crude cottonseed oil \$1.22@1.23 bid, \$1.25 asked. Bleachable prime summer yellow, immediate and November, \$1.30. Forty-three per cent. cake or meal, \$49@50, according to location and shipment.

Atlanta.

(Special Wire to The National Provisioner.)

Atlanta, Ga., October 26, 1917.—Crude cottonseed oil, basis prime, \$1.22 bid, \$1.25 asked for October. Cottonseed meal, 7 per cent. ammonia, \$46 bid, \$47 asked for October. Cottonseed meal, Georgia common rate point, \$45 bid, \$45.50 asked for October. Hulls loose, \$16 bid, \$17 asked for October, November and December. Hulls, sacked, \$19 bid, \$25 asked, for October, November and December. Linters, clean mill run, 4½c. bid, 5c. asked, for October, November and December. Tone dull.

COTTONSEED CROP AND MARKET REPORT.

The Inter State Cotton Seed Crushers' Association is getting its new crop and market report service down to a practical basis and it promises to be of much value to members. In sending out his last report Louis N. Geldert, assistant to President Wallace, says: "It is believed that this form of the crop and market report will prove to be more comprehensive and convenient for reference than the first one, which was issued as a special bulletin on September 15. According to the plan adopted by your Agricultural Committee, the secretaries of the State associations are requested to wire this office the estimates of crop conditions and the average price of products in their respective States on the 13th and 26th of each month, after they have received by mail the return postcard reports from their selected correspondents."

The October 15 report showed:

| | Cotton acreage. | | Number of bales produced 1916. | Nov. Crop Conditions Report Sept. 25. Per Cent. | Our Estimate Oct. 15, per cent. |
|----------------|-----------------|-----------------|--------------------------------|---|---------------------------------|
| | 1916. | Estimated 1917. | | | |
| Alabama .. | 3,469,000 | 2,498,000 | 552,069 | 65 | * |
| Arkansas .. | 2,630,000 | 2,577,000 | 1,102,408 | 60.3 | 58 |
| Georgia | 5,450,000 | 5,178,000 | 1,851,010 | 62 | 64 |
| Louisiana .. | 1,260,000 | 1,323,000 | 441,056 | 69 | * |
| Mississippi .. | 3,310,000 | 2,814,000 | 799,700 | 63 | * |
| N. Carolina .. | 1,490,000 | 1,475,000 | 693,382 | 67 | 64 |
| Oklahoma .. | 2,614,000 | 2,745,000 | 812,602 | 68 | 61 |
| S. Carolina .. | 2,950,000 | 2,950,000 | 968,436 | 67 | * |
| Tennessee .. | 895,000 | 886,000 | 377,915 | 65 | 63 |
| Texas | 11,525,000 | 11,640,000 | 3,561,892 | 53 | 63.3 |

*No report.

The Procter & Gamble Co.

Keepers of All Grades of

COTTONSEED OIL

Boreas, Prime Winter Yellow
Venus, Prime Summer White
Jersey Butter Oil
Aurora, Prime Summer Yellow

Puritan, Winter Pressed Salad Oil
White Clover Cooking Oil
Marigold Cooking Oil
Sterling, Prime Summer Yellow

Refineries: (IVORYDALE, G.
PORT IVORY, N. Y.
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Produce Exchange Building, NEW YORK CITY

EXPORTERS**BROKERS****COMMISSION MERCHANTS**ORDERS
SOLICITED TO
BUY OR SELL**COTTON SEED OIL**ON THE NEW
YORK PRODUCE
EXCHANGE FOR**SPOT AND FUTURE DELIVERY**

Our Daily Market Letter on Cotton Oil sent free to our Regular Customers

We carry a stock of
all grades of**COTTON OIL also REFINED DEODORIZED SOYA BEAN OIL—PEANUT OIL—CORN OIL**

IN ALL THE PRINCIPAL CITIES IN THE EAST

We will be pleased to quote for any shipment, in barrels or tank cars.

WE ARE SELLING AGENTS FOR**THE PORTSMOUTH COTTON OIL REFG. CORP. OF PORTSMOUTH, VA. — AND — THE GULF & VALLEY COTTON OIL COMPANY, LTD., OF NEW ORLEANS, LA.****COTTONSEED PRODUCTS CENSUS.**

The quantity of cottonseed received, crushed and on hand, and of cottonseed products manufactured, shipped out, and on hand, and imports and exports of cottonseed products covering the period from August 1, 1917, to September 30, 1917, is reported as follows by the United States Census Bureau:

Cottonseed received, crushed, and on hand (tons):

| | Received at Crushed mills* Aug. 1 to Sept. 30. | On hand Aug. 1 to Sept. 30. |
|----------------------|--|-----------------------------|
| United States | 574,353 | 351,599 |
| Alabama | 19,000 | 11,000 |
| Arkansas | 10,000 | 3,000 |
| Georgia | 122,000 | 59,000 |
| Louisiana | 34,000 | 18,000 |
| Mississippi | 40,000 | 27,000 |
| North Carolina | 8,000 | 4,000 |
| Oklahoma | 10,000 | 10,000 |
| South Carolina | 30,000 | 16,000 |
| Tennessee | 1,000 | 4,000 |
| Texas | 292,000 | 188,000 |
| All other | 7,000 | 4,000 |

*Does not include 33,927 tons on hand at mills Aug. 1 nor 10,906 tons reshipped.

Cottonseed products manufactured, shipped out, and on hand:

| | On hand Aug. 1. | Produced Aug. 1 to Sept. 30. |
|---|-----------------|------------------------------|
| Crude oil, lbs. | *15,477,352 | 75,108,913 |
| Refined oil, lbs. | †298,757,126 | 39,000,761 |
| Cake and meal, tons. | 92,540 | 123,431 |
| Hulls, tons. | 56,016 | 59,000 |
| Linters, 500-lb. bales. | 102,754 | 65,512 |
| Hull fiber, 500-lb. bales. | 6,371 | 52,206 |
| Motes, grabbats, and sweepings, 500-lb. bales. | 8,207 | 1,022 |

| | Shipped out Aug. 1 to Sept. 30. | On hand Sept. 30. |
|---|---------------------------------|-------------------|
| Crude oil, lbs. | 59,566,344 | *40,068,262 |
| Refined oil, lbs. | | †113,773,127 |
| Cake and meal, tons. | 124,000 | 92,000 |
| Hulls, tons. | 77,000 | 38,000 |
| Linters, 500-lb. bales. | 50,000 | †129,000 |
| Hull fiber, 500-lb. bales. | 55,000 | 53,000 |
| Motes, grabbats, and sweepings, 500-lb. bales. | 3,000 | \$6,000 |

*Includes 2,918,450 and 1,492,136 pounds held by refining and manufacturing establishments and 3,371,700 and 13,846,000 pounds in transit to refiners and consumers Aug. 1 and Sept. 30, respectively.

†Includes 15,290,429 and 1,129,000 pounds held by refiners, brokers, agents and warehousemen at places

other than refineries and manufacturing establishments, and 3,551,443 and 7,575,000 pounds in transit to manufacturers of lard substitute, oleomargarine, soap, etc., Aug. 1 and Sept. 30, respectively.

Includes 10,479 bales of linters, 166 bales of hull fiber, and 498 bales of motes, grabbats, and sweepings stored elsewhere than at the mills.

WARNING ON LINTER SITUATION.

President Littleton of the Texas Cotton Seed Crushers' Association repeats his advice to reduce the cut of lint, in a letter to the members, giving his reasons as follows:

Dallas, Tex., Oct. 20, 1917.

To the Mills:

A few weeks ago I wrote you a letter in which I stated that I thought the mills of Texas, and the mills generally, should reduce the cut of lint on account of the fact certain interests had gotten together and were in a way attempting to confiscate, dominate and dictate the price of our lint—since which time I have not changed my mind!

I am sincerely of the belief that the mills are making a great mistake to cut more than 80 to 85 pounds of lint, because when they produce more lint they get a very much less price for the product.

I notice to-day some interest is being felt in this regard. The interests, anyhow, are trying to buy lint upon a basis of 160-pound cut, but they will not accept it under terms of "clean mill run." Now, I suggested in a former letter that if a reduction in the amount of lint cut is made, it will necessarily reduce the general output.

Another thing, last season when cotton was selling at from 13¢@18¢. per pound, lint was worth from 6½¢@7½¢. This year the buyers of cotton are not hesitating to purchase upon a basis of from 25 to 27½¢, but yet these buyers representing the big interests seem to dominate, and to want to dominate the linter business, positively prescribing to you the price of 4½¢. for lint.

There is no good reason for this to my mind, and I still insist that you are making a wonderful mistake in trying to produce an article that to the ordinary trade will be unsalable, and without any great degree acceptable, and when you make a grade of this kind you are simply bottling yourself up to be swallowed by the great interests that have tried to dominate and are now trying to dominate the linter business.

I am writing this not altogether as an individual opinion, but as the opinion of several men in the trade to whom I have talked, and I have been so impressed with the idea that it is my duty to say this, that I repeat and emphasize what I intended to say in my letter of three or four weeks ago:

If you haven't cut down your production of lint, you have not done your duty; if you have not attempted to thwart the scheme of the big interests, you have failed in your duty; if you have not attempted to protect your own interests, you have been unfair to the man from whom you are borrowing your money. I therefore emphasize—for perhaps the last time this season—the fact that you are falling short of what you are really expected to do if you do not produce a higher grade of lint and a smaller production, and then hold what you have until such time as you can sell it for what it is worth, which should not be less than 10¢. a pound.

Apologizing in a way for repeating this, but at the same time assuring you of my sincerity. I am,

Very truly yours,

C. C. LITTLETON, President.

COTTON OIL IN LIBERTY LOAN.

It was everywhere conceded that the branch of the cottonseed oil trade represented on the New York Produce Exchange did its share in contributing to the second Liberty Loan. There was a campaign conducted on the Exchange for the purpose of raising \$5,000,000, and this was easily exceeded three days before the expiration of the allotted time for subscriptions.

The participation of cottonseed oil commission houses and brokers in the loan was regarded as the more creditable because of the fact that their business has been greatly curtailed by recent rulings originating in the Food Administration offices, looking toward elimination of speculation and carrying out the government's plans to successfully wage and win the war. The goodly sum subscribed was of course exclusive of various subscriptions made by concerns and members of the concerns through banks and committees not affiliated with the New York Produce Exchange.

The total subscribed on the Exchange up to Wednesday night was \$2,254,100.

HARDENED EDIBLE OILS

MADE FROM

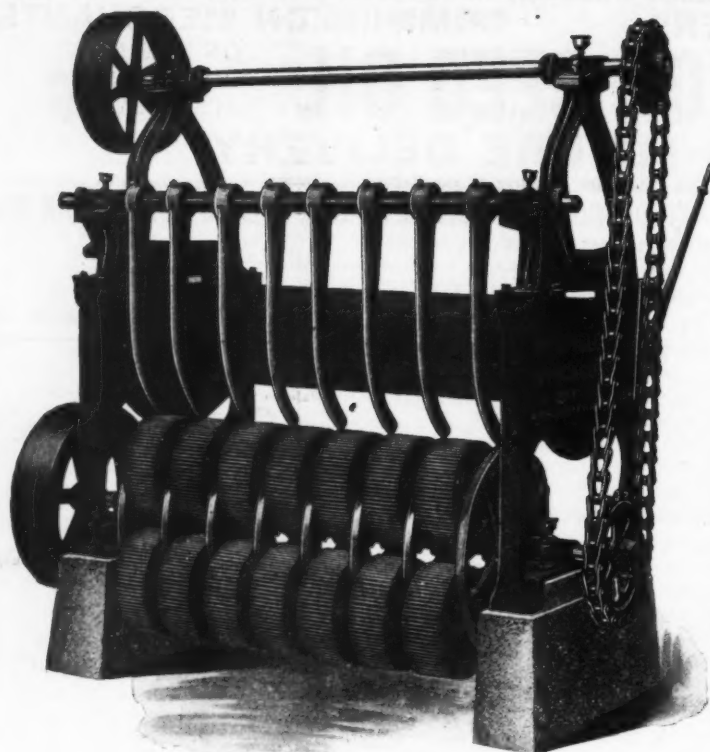
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Oils Hardened to Order

The American Oil Treating and Hardening Co.

CINCINNATI, OHIO, U. S. A.

CHICAGO-METAL RING-DE-HAIRER



FLOOR SPACE 4'0" x 7'8"—H.P. 7½
CAPACITY 60 TO 240 PER HR.

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—YOUR—
BEATER TROUBLES

CAST IRON THROUGHOUT
CLEANS PERFECTLY

ANY MACHINE MAY BE
Fitted With "CHICAGO"
METAL RING BEATERS

GUARANTEED FOR YEARS

Write for particulars

Robert S. Redfield
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CHICAGO

The following coopers
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lish "Pocket Books and
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Louisville, Ky.

The Chickasaw Coopers Co.
Memphis, Tenn.

The Cleveland Coopers Co.
Cleveland, Ohio

Hardwood Package Co.
Philadelphia, Pa.

The Kimball-Tyler Co.
Baltimore, Md.

A. Knabb & Co.
Marcus Hook, Pa.

A. Knabb & Co.
Warren, Pa.

Kober Coopers Co.
Ambridge, Pa.

Louisville Coopers Co.
Louisville, Ky.

National Coopers &
Woodenware Co.

Peoria, Ill.

The Ohio Coopers Co.
Cincinnati, Ohio

Oil City Barrel Works
Oil City, Pa.

Omaha Coopers Co.
Omaha, Neb.

Pekin Coopers Co.
Pekin, Ill.

The Pennsylvania
Coopers Co.

Reno, Pa.

Pioneer Coopers Co.
Chicago, Ill.

Pioneer Coopers Co.
St. Louis, Mo.

The Rouseville Coopers Co.
Rouseville, Pa.

The St. Louis Coopers Co.
St. Louis, Mo.

A. M. Welti & Bro.
Cleveland, Ohio

For book or prices, write
any of the above or address
at right.

THE WHY of the WOODEN BARREL

BULLETIN TWO "There's a Difference in Barrels"



"I say, Bert, we will need some more barrels soon, better get busy."

"All right—what are we going to use them for?"

"Use them for? Why to ship our stuff in, syrup, sauer kraut, vine-
gar, condensed milk, pickles, etc. What does that matter to you?"

"But, Mr. Meyer, it does make a difference what goes into them. I
have been reading up on barrels and I know."

"Forget it, Bert, barrels are all the same—at least I have
never heard there was any difference in them."

"But there is, and a big difference. I just got hold of a
new book, 'Pocketbooks and Packages,' and it tells all about the
different kinds of barrels, how they make them and what they
are meant to hold."

"Bert, are you trying to tell me that we can buy special
barrels for each line of goods and have them all just right? I
didn't know such a thing was possible."

"Yes, sir, Mr. Meyer, the makers of
good barrels have agreed to a Standard-
ized List of Barrels for food products.
All I have to do now is to order by num-
ber and I will always get the right bar-
rel. The book also tells how to handle
barrels, and lots of other information
that will save us a lot of money."

"Give me that book, I want it on my
desk all the time. If anybody needs that
book, it's me."

Bert's book, "Pocketbooks and Pack-
ages," should be on the desk of every man
who uses barrels. It's free—write for it.

How to Select,
Buy, Prepare and
Handle Barrels is
covered in detail
in this 20-page
handbook. Your
copy free.

POCKETBOOKS
and PACKAGES

Please send me my copy of
"Pocketbooks and Packages."

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Position

Firm

Street

City

State

G. A. RIELEY

Corresponding Secretary

928 Illuminating Bldg., Cleveland, Ohio

THE WEEK'S CLOSING MARKETS

FRIDAY'S GENERAL MARKETS.

Lard in New York.

New York, October 26, 1917.—Market steady; prime Western, \$24.70@24.80; Middle West, \$24.75@24.85; city steam, 24c., nominal; refined Continent, \$26; South American, \$26.25; Brazil, kegs, \$27.25; compound, 20½¢@21, all nominal.

Marseilles Oils.

Marseilles, October 26.—Copra fabrique, 214 fr.; copra edible, — fr.; peanut fabrique, 225½ fr.; peanut edible, — fr.

Liverpool Produce Market.

Liverpool, October 26.—(By Cable.)—Beef, extra, Indian mess not quoted; pork, prime mess not quoted; shoulders, square, 132s. 3d. New York, 124s.; picnic, 111s. 6d.; hams, long, 140s.; American cut, 146s.; bacon, Cumberland cut, 156s.; long clear, 162s.; short back, 160s. 9d.; bellies, 162s. Lard, spot prime, 133s.; American refined, 28-lb. box, 133s. Lard (Hamburg), nom. Tallow, prime city, not quoted; New York City specials not quoted. Cheese, Canadian finest white, new, 130s. 6d. Tallow Austrian (at London), 72s.

FRIDAY'S CLOSINGS.

Provisions.

Trade was moderately active with prices stronger. Demand for ribs was good and shorts cornered freely. Hogs were steady.

Tallow.

The market was quiet with prices easier. Special loose is quoted at 16¼¢.

Oleo Stearine.

Trade was small but prices continue strong. Oleo is quoted at 22½¢@23c.

Cottonseed Oil.

There was a fair trade with prices stronger. Strength in the provision list was a factor. Further closing out of old contracts was in evidence.

Market closed strong. Sales, 11,400 bbls. Spot oil, \$19.99 offered. Crude, Southeast, \$16.67 sales. Closing quotations on futures: October, \$19.99 offered; November, \$18.15@18.50; December, \$18.05@18.20; January, \$18@18.05; February, \$17.90@18.05; March, \$17.85@18.05; May, \$17 bid.

FRIDAY'S LIVESTOCK MARKETS.

Chicago, October 26, 1917.—Hogs steady. Bulk of prices, \$14.85@16.40; light, \$14.25@16.45; mixed, \$14.65@16.75; rough heavy, \$14.60@14.85; Yorkers, \$15.40@15.70; pigs, \$10.35@14; cattle, steady; beefs, \$6.85@17; cows and heifers, \$5@12.15; stocks and feeders, \$6@11.50. Calves, \$8@15.25; sheep, strong; lambs, \$12.25@16.85; Western, \$9@12.75; native, \$8.75@11.85; yearlings, \$11.25@14.

Buffalo, October 26.—Hogs steady; on sale, \$2.00, at \$16@17.

Omaha, October 26.—Hogs steady, at \$15.35@15.90.

Kansas City, October 26.—Hogs steady, at \$14.25@16.45.

Indianapolis, October 26.—Hogs steady, at \$15.80@17.

Detroit, October 26.—Hogs steady, at \$14.50@15.75.

Cudahy, October 26.—Hogs steady, at \$14.25@16.75.

St. Joseph, October 26.—Hogs steady, at \$14.75@16.50.

Sioux City, October 26.—Hogs steady, at \$15.40@16.

Louisville, October 26.—Hogs higher, at \$14.75@15.75.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, October 19, 1917, are reported as follows:

| Chicago. | | | |
|---------------------------|---------|---|--------|
| | Cattle. | Hogs. | Sheep. |
| Armour & Co. | 11,547 | 27,500 | 16,019 |
| Swift & Co. | 8,985 | 15,000 | 19,328 |
| Morris & Co. | 9,387 | 4,000 | 8,658 |
| Wilson & Co. | 9,207 | 10,100 | 8,378 |
| G. H. Hammond Co. | 7,586 | 7,500 | ... |
| Anglo-Amer. Provision Co. | 1,197 | 9,300 | ... |
| Libby, McNeill & Libby | 7,298 | ... | ... |
| Independent Packing Co. | 5,700 | hogs; Roberts & Oake, 3,000 hogs; Miller & Hart, 2,400 hogs; Boyd, Lamb & Co., 4,400 hogs; Western Packing & Provision Co., 6,700 hogs; others, 6,800 hogs. | ... |

| Kansas City. | | | |
|--------------------|---------|--|--------|
| | Cattle. | Hogs. | Sheep. |
| Armour & Co. | 8,714 | 12,659 | 884 |
| Fowler Packing Co. | 2,126 | ... | ... |
| Wilson & Co. | 8,786 | 4,729 | 2,040 |
| Swift & Co. | 8,711 | 5,055 | 4,000 |
| Cudahy Packing Co. | 5,738 | 9,981 | 4,706 |
| Morris & Co. | 7,065 | 4,041 | 2,361 |
| Others | 2,589 | 580 | 44 |
| John Morrell & Co. | 509 | cattle; Independent Packing Co., 186 cattle; Wolf Packing Co., 62 cattle; Grubill & Stephenson, 153 hogs; Schwarz, Bolen & Co., 134 hogs; Rice & Kirk, 619 hogs. | ... |

| Omaha. | | | |
|---------------------|---------|---|--------|
| | Cattle. | Hogs. | Sheep. |
| Morris & Co. | 3,060 | 3,325 | 1,912 |
| Swift & Co. | 8,683 | 5,887 | 9,766 |
| Cudahy Packing Co. | 7,624 | 7,759 | 9,931 |
| Armour & Co. | 6,541 | 6,008 | 6,579 |
| Swartz & Co. | ... | 480 | ... |
| J. W. Murphy | ... | 663 | ... |
| Lincoln Packing Co. | 208 | cattle; Kohrs Packing Co., 60 hogs; South Omaha Packing Co., 49 cattle. | ... |

SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending October 20, 1917:

| CATTLE. | |
|--------------------------|--------|
| Chicago | 71,947 |
| Kansas City | 33,976 |
| Omaha | 30,065 |
| East St. Louis | 30,361 |
| St. Joseph | 14,370 |
| Cudahy | 708 |
| Sioux City | 8,128 |
| South St. Paul | 17,299 |
| New York and Jersey City | 11,367 |
| Fort Worth | 12,019 |
| Philadelphia | 3,630 |
| Oklahoma City | 9,881 |

| HOGS. | |
|--------------------------|---------|
| Chicago | 105,584 |
| Kansas City | 34,736 |
| Omaha | 24,452 |
| East St. Louis | 37,594 |
| St. Joseph | 38,132 |
| Cudahy | 5,724 |
| Sioux City | 24,786 |
| Cedar Rapids | 6,820 |
| Ottumwa | 6,809 |
| St. Paul | 28,946 |
| New York and Jersey City | 19,387 |
| Fort Worth | 7,360 |
| Philadelphia | 5,357 |
| Oklahoma City | 12,204 |

| SHEEP. | |
|--------------------------|--------|
| Chicago | 53,387 |
| Kansas City | 15,741 |
| Omaha | 32,575 |
| East St. Louis | 10,073 |
| St. Joseph | 6,784 |
| Cudahy | 158 |
| Sioux City | 5,106 |
| South St. Paul | 7,584 |
| New York and Jersey City | 38,130 |
| Fort Worth | 3,006 |
| Philadelphia | 6,452 |
| Oklahoma City | 802 |

NEW YORK LIVE STOCK

WEEKLY RECEIPTS TO OCTOBER 22, 1917.

| | | | | |
|------------------|--------|-------|--------|--------|
| New York | 1,908 | 3,075 | 3,317 | 7,544 |
| Jersey City | 7,004 | 3,432 | 23,830 | 11,514 |
| Central Union | 2,865 | 796 | 10,974 | 329 |
| Totals | 11,367 | 7,303 | 38,130 | 19,387 |
| Totals last week | 10,432 | 7,610 | 29,824 | 16,617 |

RECEIPTS AT CENTERS

SATURDAY, OCTOBER 20, 1917.

| | Cattle. | Hogs. | Sheep. |
|---------------|---------|--------|--------|
| Chicago | 2,000 | 11,527 | 2,000 |
| Kansas City | 1,500 | 1,302 | 1,000 |
| Omaha | 1,500 | 2,510 | 3,000 |
| St. Louis | 1,100 | 7,750 | 250 |
| St. Joseph | 300 | 2,900 | 600 |
| Sioux City | 1,000 | 3,000 | 1,000 |
| St. Paul | ... | 23,901 | ... |
| Oklahoma City | 450 | 900 | ... |
| Fort Worth | 2,000 | 700 | 200 |
| Milwaukee | ... | 1,022 | ... |
| Denver | 1,563 | 133 | 7,784 |
| Louisville | 400 | 1,500 | 50 |
| Detroit | ... | 270 | ... |
| Wichita | 500 | 923 | ... |
| Indianapolis | 600 | 4,000 | ... |
| Pittsburgh | ... | 3,500 | 500 |
| Cincinnati | 300 | 5,300 | 400 |
| Buffalo | 1,000 | 2,800 | 2,000 |
| Cleveland | 4,000 | 3,000 | 1,600 |
| New York | 555 | 2,080 | 1,522 |

MONDAY, OCTOBER 22, 1917.

| | | | |
|---------------|--------|--------|--------|
| Chicago | 24,000 | 26,972 | 57,000 |
| Kansas City | 12,000 | 3,985 | 7,000 |
| Omaha | 12,500 | 3,985 | 20,000 |
| St. Louis | 11,200 | 6,850 | 2,200 |
| St. Joseph | 5,000 | 3,000 | 6,000 |
| Sioux City | 2,800 | 3,000 | 1,000 |
| St. Paul | 15,200 | 10,000 | 8,100 |
| Oklahoma City | 2,100 | 2,300 | ... |
| Fort Worth | 14,000 | 3,000 | 1,000 |
| Milwaukee | ... | 613 | ... |
| Denver | 5,600 | 900 | 22,400 |
| Louisville | 3,200 | 3,400 | 600 |
| Detroit | ... | 1,210 | ... |
| Cudahy | ... | 5,000 | ... |
| Indianapolis | 1,800 | 6,000 | ... |
| Pittsburgh | 3,100 | 6,500 | 3,000 |
| Cincinnati | 3,100 | 6,800 | 500 |
| Buffalo | 7,500 | 15,200 | 7,000 |
| Cleveland | 1,200 | 6,000 | 4,000 |
| New York | 4,000 | 6,350 | 7,240 |

TUESDAY, OCTOBER 23, 1917.

| | | | |
|--------------|--------|--------|--------|
| Chicago | 13,000 | 19,460 | 21,000 |
| Kansas City | 12,000 | 12,414 | 6,000 |
| Omaha | 10,000 | 3,294 | 32,000 |
| St. Louis | 6,000 | 16,070 | 2,300 |
| St. Joseph | 6,500 | 3,000 | ... |
| Sioux City | 2,000 | 3,000 | 1,000 |
| St. Paul | 5,100 | 6,200 | 2,000 |
| Milwaukee | ... | 1,746 | ... |
| Denver | 3,000 | 300 | 29,000 |
| Louisville | 350 | 1,000 | 200 |
| Detroit | ... | 1,400 | ... |
| Cudahy | ... | 4,000 | ... |
| Indianapolis | 1,100 | 7,000 | ... |
| Pittsburgh | ... | 3,000 | 500 |
| Cincinnati | 1,000 | 2,300 | 200 |
| Buffalo | 1,500 | 6,400 | 2,400 |
| Cleveland | 200 | 2,000 | 600 |
| New York | 1,150 | 2,140 | 3,008 |

WEDNESDAY, OCTOBER 24, 1917.

| | | | |
|--------------|--------|--------|--------|
| Chicago | 20,000 | 20,000 | 24,000 |
| Kansas City | 9,000 | 9,000 | 5,000 |
| Omaha | ... | 3,000 | ... |
| St. Louis | 6,200 | 10,000 | 4,000 |
| St. Joseph | ... | 4,000 | ... |
| Sioux City | ... | 4,000 | ... |
| St. Paul | ... | 9,000 | ... |
| Milwaukee | ... | 7,146 | ... |
| Louisville | ... | 900 | ... |
| Detroit | ... | 2,200 | ... |
| Cudahy | ... | 1,200 | ... |
| Wichita | ... | 1,100 | ... |
| Indianapolis | ... | 7,000 | ... |
| Cincinnati | 2,000 | 6,500 | 800 |
| Buffalo | 1,000 | 2,200 | 3,000 |
| Cleveland | ... | 3,000 | ... |
| New York | 230 | 3,900 | 4,300 |

THURSDAY, OCTOBER 25, 1917.

| | | | |
|---------------|--------|--------|--------|
| Chicago | 11,000 | 14,000 | 10,000 |
| Kansas City | 7,000 | 9,000 | 7,000 |
| Omaha | 8,100 | 3,200 | 10,000 |
| St. Louis | 5,000 | 9,000 | 7,500 |
| St. Joseph | 4,500 | 3,000 | 1,000 |
| Sioux City | 2,000 | 3,000 | 2,000 |
| St. Paul | ... | 8,800 | ... |
| Oklahoma City | 1,800 | 800 | 100 |
| Fort Worth | 6,500 | 3,000 | 300 |
| Milwaukee | ... | 3,624 | ... |
| Louisville | ... | 1,000 | ... |
| Detroit | ... | 3,000 | ... |
| Wichita | ... | 1,640 | ... |
| Indianapolis | ... | 8,000 | ... |
| Cincinnati | 1,700 | 3,700 | 300 |
| Buffalo | 700 | 2,000 | 1,400 |
| Cleveland | ... | 4,000 | ... |
| New York | 1,050 | 1,560 | 2,864 |

FRIDAY, OCTOBER 26, 1917.

| | | | |
|---------------|-------|--------|--------|
| Chicago | 8,000 | 14,000 | 7,000 |
| Kansas City | 2,000 | 4,000 | 8,000 |
| Omaha | 3,800 | 2,500 | 7,200 |
| St. Louis | 4,500 | 8,000 | 600 |
| Sioux City | 1,200 | 2,500 | 600 |
| St. Joseph | 1,500 | 2,000 | 1,500 |
| St. Paul | 5,000 | 1,500 | 200 |
| Fort Worth | 2,600 | 5,700 | 2,500 |
| Oklahoma City | 1,800 | 800 | ... |
| Indianapolis | 800 | 6,000 | 100 |
| Denver | 2,000 | 800 | 31,000 |

Watch Page 48 for Business Chances

HIDE AND SKIN MARKETS

(SHOE AND LEATHER REPORTER)

A new high price record was made in Chicago this week. Packer heavy native steers sold at 34½¢. The whole market is stronger in view of the large sales of leather and the clean up of dry hides in New York.

Chicago.

PACKER HIDES.—Another big week's trading went into history at prices strong and a trifle higher in most instances. The most satisfactory features to the trading, in packers' estimation, is the clean up of old hides. Native Pnes are sold to date and production is moderate even in the light weight lots. Increases are expected as the holiday beef trade nears and such slaughter is hoped to run to the heavier weights. Branded hides are sold up moderately close to slaughter, so much so, in fact, that sellers are pressing nothing on the market. Slaughter of underweight Texas steers and branded cows, is large and killers welcome any business in these lines at steady levels, in order to keep sold up. Holders talk firm on the heavy weight branded hides, such as Texas, butts and Colorado steers on account of the scarcity of such weights in the slaughter at present. The market now displays considerable strength and sellers predict higher levels for the fall and early winter hides. Native steers were not sold as a regular selection. Last trades were at 34¢. A couple of cars are offered at 34½¢, and some sellers have their ideas pegged at 35¢. Extreme light hides sold at 26½¢, for 4,000 May-June St. Louis stock and 8,000 July forward St. Louis hides brought 27¢, and 5,000 September-October take-off touched 27½¢. In view of the 28¢ business in light cows, extreme light native steers are quoted the same in a nominal way. The kill of native steers is running well for extreme weights, probably two-thirds, while heavy weight hides are coming in decidedly small quantities. Texas steers brought the new rate of 30¢, for 21,000 October-November take-off, registering another advance of ½¢. Most all sellers participated in this business and moved hides into November. No light hides were moved. These are quoted at 27@28¢, asked. Extreme light Texas steers quoted at 23¢, paid for 2,000 October kill. A couple of thousand February-March heavy weight hides sold at 26¢, cleaning up the unsold stocks of such old hides. Butt branded steers were not sold. One packer moved his hides, in salt and a trifle ahead, to tanning account. Nominal market for this selection is considered at 30¢, by all producers. Last sales were at 28½¢, but subsequent bids at 29¢, were rejected. Stocks are small. Colorado steers were likewise

quiet. Nominal market considered at 29¢, sellers believing they can draw this as a bid easily. Stocks are moderate and slaughter is in good proportions. Later.—About 5,000 current Colorado steers sold at 29¢. Branded cows sold at 21¢, for a clean up of 25,000 December to June kill in connection with 20,000 October kill at 23¢. Late slaughter is in moderate supply and sellers seem anxious to keep hides going at present levels as long as the range runs continue to come. Heavy native cows were not moved. Market is practically bare of such stock. Last sales were at 32@32½¢; now held firmly for 33¢, in forward take-off. Light native cows sold at 28¢, for 8,000 October hides, two packers doing the business. Some killers declined to trade at this figure, but asked no more money, simply not being ready to talk trade until the hides are in sight. Stocks are small and slaughter is likewise limited. Native bulls quoted quiet and waiting at 24¢, last paid and still bid and 25¢, asked for late take-off. Stocks are small. Branded bulls are quiet and waiting at 21@23¢, nominal as to sellers, salting and slaughtering point. Stocks are small.

Later.—Packer's firm, active and higher. Two packers broke record by selling 7,500 October-November natives at 34½¢; 4,000 October butts sold 30¢, also a new rate; car of October branded bulls brought 21¢.

A new high price record was made in Chicago this week. Packer heavy native steers sold at 34½¢. The whole market is stronger in view of the large sales of leather and the clean up of dry hides in New York.

COUNTRY HIDES.—Strength continues to be manifested in country hide descriptions. Trading, however, is slow owing to the small stocks and receipts and to a desire on most holders' part to speculate on present good quality hides for more money later in the year. All operators predict high figures until the holiday season. Heavy native steers are quiet on account of scarcity. Sellers talk a 28¢, market for common country steers, but report no collections, due to the light class of cattle being killed. City steers are held at 30¢, and better as to descriptions. Heavy cows brought 25¢, in connection with buff weights early in the week. Bids at that price later in the week were refused, most sellers declining to make offerings except of old hides containing grubs and long hair, which they valued at the 25¢, price. Later.—Sales of current goods at 25½¢, reported. Bulls moved at 25¢, for several thousand hides early in the period. Dealers now offer only mixed haired lots containing a few grubs

at 25¢. Efforts to get more current fresh stock at 25¢, have proved fruitless. Eastern advices quote business in buff and extreme weights at 26¢, at Ohio points for shipment to the local market. Minneapolis sold buff and heavy cow weights at 24¢, delivered and now talks 25¢, for fresh hides but generally insist upon including old stock, of which they have a plentiful supply. No seconds were moved, and are quoted nominally at the usual cent reduction. The situation in outlying sections is steady. All weights of seasonable hides are quoted at 24@25¢, delivered basis as to descriptions and sections. Later.—Several thousand current hides sold at 25½¢. All sellers now demand 26¢, firmly. Extremes brought 25¢, early in the week for about three cars of fresh stock. Offerings to include old hides are unattractive to buyers and business lags as it is this stock which sellers desire to move. Minneapolis sold a car of winter extremes at private terms, price not being divulged as yet. Ohio extremes sold as high as 26¢, and this is the general asking figure for more of the late receipts. Branded cows are dull and lifeless. Buyers display no interest. Country descriptions quoted at 18@21¢, flat asked as to weights. Country packer branded hides are quoted quiet at 21@27¢, as to sellers and saltings. Bulls rule quiet. Country stock is in moderate supply and quoted variously up to 23¢, as to descriptions; most ordinary lots quoted at 20@21¢, nominal. Country packer bulls quoted at 24@25¢; inside last paid.

Later.—Countries firmer. Car of current extremes brought 26¢. Heavier hides firmly held at that rate.

CALFSKINS are strong. A car of local first salted city calfskins brought 41½¢. Bids at 40@41¢, were frequently made before the trade was finally put over. Collectors now talk considerably higher, some of them as high as 45¢, for subsequent business. Outside city skins are quoted at 38@40¢, asked and reported paid as to descriptions; country run of stock quoted at 35¢, nominal. Packers report moderate inquiry and small stocks, also asking rates of 45¢. Deacons sold at \$2.20@2.30 for country run and \$2.50 for city skins. Light calf brought \$2.40, \$2.50 and \$2.70 as to lots. Kipskins are strong in tone though quiet. Buyers want fresh skins and sellers insist upon moving out the old lines first. Country lots quoted at 28@30¢, nominal; city skins range at 32½@35¢, and packers at 35@37½¢. Some city skins are held for 37½¢.

Later.—Calfskins strong. All collectors talking 45¢, for cities. Car mixed city and country skins brought 36¢, from an outside point. Car city kip brought 36¢.

HORSEHIDES sold at \$8 freely for about 20,000 hides East and West, with most business East. Nothing now offered as under \$8 for common country run and bids at \$8.15 reported for choice mixed city and country descriptions. City hides quoted up to \$9 asked. Ponies and glues quoted at \$4@4.50 and coltskins at \$1@2.

Later.—Horsehides now \$8.25 bid and \$8.50 asked.

HOGSKINS are steady at \$1@1.15 nominal for average country run if skins with the rejected pigs and glues out at half rates. No. 1 pigskin strips are selling at 9½@11¢, as to size. No. 2's bring 8½@10¢, and No. 3's 5@7¢, as to measurements.

SHEEP PELTS.—Moderate sized business was done in sheepskins this week at strong figures. Packers cleared out their stocks on hand and are sold to date and a trifle ahead. Packer shearlings were not moved. Last trades were at \$2.30. Production is limited. Packer sheepskins of 13½ lbs. average sold at \$4. Lambskins sold at \$3.65@3.67½ for river production and \$3.70 was paid for local lots. Dry Western sheepskins are quiet and steady at 48@53¢, nominal as to varieties; outside for best Montana skins of light weight. Pickled sheepskins quoted at \$10@14 dozen nominal.

(Continued on page 34.)

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LIVE STOCK MARKETS

CHICAGO

(Special Letter to The National Provisioner from the National Livestock Commission Co.)

Union Stock Yards, Chicago, Oct. 24.

Will history repeat itself? During October and November a year ago, thousands of cattle were rushed to the market prematurely, because they were bringing big money even in their immature condition, and many owners were more anxious to "count the cash" than to "feed the corn." Declines in the market were of short duration, quickly recovered, and within a few months thereafter the market started on an upward trend which finally carried steer values higher than ever before in the history of the trade. This Fall, conditions are similar, with the exception that fat cattle, and even "near beef," are commanding much higher prices than they did a year ago, which no doubt is a strong incentive to many cattle feeders to again force the issue. Conclusive evidence, however, is seen on every hand of the enormous demand, and the alacrity with which the market responds to the stimulus of light receipts is proof positive, we believe, that higher prices for fat cattle will finally prevail. Last week Chicago received a record-breaking run of 102,593 cattle; this week it looks like around 70,000, which is not a light run, by any means, but nevertheless, the trade is reacting, shows 50@75c. and in some cases 75c.@1 per cwt. advance over a week ago, and in our opinion the prompt response to the curtailed receipts is very significant, indeed.

Butcher-stuff is 35@50c. higher than the low time a week ago, least improvement being on canners and cutters, which showed the least loss on the decline, and there are extreme instances of the better grades of cows and heifers showing 50@75c. advance. Bulls have recovered all of the recent decline; in other words, they are 25@50c. higher than last week's closing prices, and while the market is \$1 lower on veal calves, the heavy calves are selling about steady, despite the fact that there are "scads" of them on sale. Indications now point to fairly moderate receipts of cattle the balance of this and perhaps throughout next week, and it looks like a further upturn in the market during the period mentioned.

The market has apparently subsided to a point where a little more stability to the trade can be expected, and Wednesday's market, because of slightly lighter receipts than looked for, ruled strong at 10@25c. higher on desirable hogs, with choice grades of all weights selling from \$16.25@16.70, top \$16.80; good mixed and a good corny packing kind sold from \$15.50@16.25; plain mixed and light mixed packing grades \$14.75@15.25 and healthy pigs \$12@13.50. We look for a phenomenal demand all Winter, and while it will likely be the latter part of December or the first half of January before receipts get heavy, yet there will be a gradual increase in the supply from week to week. As it is the wrong time of the year to "bull" the market, and prices are still awfully high, we think any upturn will be of only a temporary nature, and that prices will drop to a lower level just as soon as receipts are heavy enough to give buyers the advantage.

The sheepskin trade continued the downward trend that gripped the market the closing days of last week, and with receipts on Wednesday morning estimated at 17,000, buyers were bidding \$16.50 for the best lambs and 11c. for ewes, which represented a decline of \$1 per cwt. as compared with the middle of last week. In many cases feeding lambs have gone over the scales during the past two days \$1 per cwt. below the high time of two weeks ago, several lots of desirable stock weighing from 50 to 65 lbs., being secured from \$16.50@17.50, the lighter weights meeting with the preference; some of the undesirable kinds have sold down to 16c. With a rather slack

demand there has been somewhat of a blockade here this week, and as many feeders are doubtful regarding Government regulation it is possible that feeding values may work to a somewhat lower level. Quotations: Natives—Good to choice lambs, \$16.40@16.75; poor to medium, \$16@16.25; culls, \$13@14; fat ewes, \$11@11.25; poor to medium, \$10@10.75; culls, \$5@7.50; fancy breeding ewes, \$15@16; short-mouthed breeding ewes, \$12@14. Westerns.—Good to choice killing lambs, \$16.50@16.75; fat yearlings, \$14@14.50; fat wethers, \$12.25@12.50; fat ewes, \$11@11.50; feeding lambs, \$16.50@17.50; feeding yearlings, \$13.50@14; feeding wethers, \$11.50@12.25; yearling breeding ewes, \$17@18; aged feeding ewes, \$13@14.50; feeding ewes, \$9.50@10.50.

KANSAS CITY

(Special Letter to The National Provisioner.)

Kansas City Stock Yards, Oct. 23.

Cattle receipts to-day were 12,000 head, market steady on steers, strong on cows, Nebraska steers the best here, at \$13. Hogs to-day, 8,000, market 25@30c. lower, top \$16.45. Sheep and lambs to-day 6,000, market steady to 15c. lower, best killing lambs \$17.25, feeders, \$17.10.

Some Missouri steers sold at \$15.25 yesterday, the best here this week, other dressed beef steers up to \$13.25, some to-day at \$13. Good Kansas grass steers at \$10.50@12.40, weights from 1,025 to 1,250 lbs., Oklahoma steers weighing 1,012 lbs. at \$9.25, lighter ones at \$7.75, a string of 17 cars of Arizona steers to-day at \$9.75@10.50, weighing 900 to 1,075 lbs. Cows are strong to-day, but are 50c. lower than a week ago, good to choice heavy cows under \$8, cameras around \$5.50. Veals are unchanged, best \$13.50.

Choice heavy hogs brought \$16.45, medium weights to order buyers at \$16.25, to packers at \$16.15, best lights \$15.70, bulk of sales \$14.75@16.15. Resuming their campaign against hog prices to-day, after paying steady prices yesterday, packers took off 25@30c. Pigs sell at \$13.75@14.50. Immune shoats are lower, but still sell around \$17. Opinion is held in some quarters that the present big break has been overdone, and that prices will rebound in some degree. It is pointed out that whereas cash pork broke \$1.00 in one day recently, January pork declined only 15c. At any rate, the market acts as though it was near the end of the present slump.

Prices are 10@15c. lower on all kinds of sheep and lambs each day this week, best handy weight Colorado lambs to-day to killers at \$17.25, some 82 and 83 lb. lambs at \$17 and \$17.10, various lots of good Western feeding lambs at \$17.10. Receipts of natives are small, prices \$16.25@17. Fat ewes sell around \$10.25, old feeders \$10@11.50, breeders \$18@16.50.

ST. LOUIS

(Special Letter to The National Provisioner)

National Stock Yards, Ill., Oct. 24.

Cattle receipts for the week ending today are right at 35,000, which includes 2,500 on the southern side. The market has reacted sharply, particularly on the medium to pretty fair cattle: on these grades it is fully \$1 higher than a week ago. The kind of cattle selling from 7½c. to perhaps 10c., show the strongest gain. The best of our receipts, those selling from \$11 and up, show an advance of 50@75c. for the week and the poorest cattle, including canners and cutters, also show an advance of 50@75c. Our receipts of cattle are lightening up somewhat, the runs for Monday, Tuesday and Wednesday of this week are the lightest initial three days' period of any week this month. The quality of the offerings does not change any, there are no strictly choice, or prime cattle in the offerings and none that are good enough to sell over the \$13.50 mark. The bulk of the steers are selling between \$7.50@8, with quite a few

strings ranging from \$9@10.85; the majority of the plain and common steers \$6@7. The Oklahoma and Western cattle are running much less in volume than for the past several weeks; what few are coming are tailends and cleanups. In butcher stock the advance is about 75c. over the close of last week. The offerings carried no really good kinds, the medium grades predominating. The best are selling from \$10@11; the bulk of the offerings \$7.50@9. A train of Oklahoma canner cows sold Wednesday at \$5.65; the cutter tops out of them brought \$6.50. This gives a very fair line on this class of cattle.

Hog receipts for the week amount to something over 50,000, a somewhat more generous run than we have been receiving. Prices have been on a steady decline and are today \$1.35 under this time a week ago, and this, notwithstanding the fact that the market has shown an advance of 10@25c. today and is closing steady with the advance. The quality of the offerings is poor, there are very few good hogs on sale. Today's quotations are: Mixed and butchers, \$15.65@16.40; good heavy, \$16.35@16.50; rough, \$14.75@15.25; lights, \$15.50@16; pigs, \$13@14.25; bulk, \$15.65@16.40.

Sheep and lamb receipts for the week are 10,300. Sheep prices are steady, there are no changes in the quotations of a week ago. Muttons are quoted at \$10.50@11.25; wethers, \$11.50@12.50; canners and choppers, \$5@8.50. Lambs have declined in price about 75c. under a week ago. Today's quotations are \$13@16.50. We are not receiving any strictly prime lambs, and offerings of this kind would probably bring a little more money than the quotations indicate.

OMAHA

(Special Letter to The National Provisioner.)

Omaha, Neb., Oct. 23.

Receipts of cattle continue very heavy, some 60,000 last week, and indications are that the month's supply will establish a new record for October. Practically everything coming now is from the range country and quality of the offerings is about the poorest of the season. Western ranchmen are trimming down their herds preparatory to winter and the corn-fed cattle have not yet begun to arrive. The decline in prices last week was very severe, both beef steers and butcher stock selling off fully half a dollar, and some of the plainer cattle showing a flat dollar decline. This week, with lighter supplies, the market has stiffened up a little and the general tone improved very materially. Poor to prime grass beefs are selling from \$7.50@13.25, the bulk of the fair to good beef around \$9.25@10.25. Cows and heifers sell at a range of \$5.00@9.00, the bulk of the fair to good butcher and beef stock at \$6.25@7.50. Veal calves are quotable steady to strong at \$8.50@12.50, and bulls, stags, etc., have not shown much change for some time, selling very largely at \$6.00@7.00.

The run of hogs continues very light, 27,000 last week, and quality has been rather inferior. A good many rough sows and underweight pigs are coming at this time, and really choice offerings have been conspicuously scarce. The market has experienced one of the heaviest declines in the history of the trade, and this has been due partly to the annual October slump, but largely to the fear of price fixing by the Food Administration. The market is nearly \$4.00 lower than it was at the best time this summer. To-day with only 2,400 head on sale, prices dropped 25c. Tops brought \$15.90, as against \$17.75 last Tuesday, and the bulk of the trading was at \$15.50@15.60, as against \$17.20@17.35 a week ago.

In sheep and lambs supplies have been tolerably liberal, 110,000 last week. Prices have declined anywhere from 25@50c. all along the line, and for killing grades the tone to the trade is at present rather weak. Prices would work still lower were it not for the keen demand for feeding stock. Fat lambs are quoted at \$16.00@17.00, yearlings \$11.50@12.75, wethers \$11.00@12.50, ewes \$10.75@

ICE AND REFRIGERATION

NEW CORPORATIONS.

Marion, Ark.—John B. Martin, Elizabeth Rhodes and William B. Rhodes have incorporated the Rhodes Ice Company, with a capital stock of \$4,000.

Spokane, Wash.—The Spokane Oyster & Fish Company has been incorporated by M. M. and F. M. Henneger and E. B. Campbell. Capital stock, \$1,500.

Brooklyn, N. Y.—The West End Ice Company, Inc., has been incorporated with a capital stock of \$10,000 by Charles J. Mittelkauf, George Mittelkauf and Richard B. Dawson.

Fordyce, Ark.—Joseph Ashcroft, G. M. Hampton, Wiley Downs and others have incorporated the Ashcroft-Hampton Manufacturing Company, with a capital stock of \$40,000.

Mount Vernon, N. Y.—V. Deutsch, 299 Broadway, and F. Weidscheck, 4110 Wickham avenue, New York, N. Y., and D. Schilke, 212 North Fifth street, Mt. Vernon, N. Y., have incorporated the Mount Vernon Ice Company, Inc., with a capital stock of \$100,000.

Mobile, Ala.—The Mobile Creamery Company has been incorporated with a capital stock of \$25,000 by Frank W. Boykin, John Everett, L. C. Irvine and others and have succeeded the Tri-Counties Creamery. Plant will be enlarged and machinery for the manufacture of ice cream will be installed.

ICE NOTES.

Lawton, Okla.—The Lawton Ice Cream Company will rebuild their plant.

Earle, Ark.—The capital stock of the Earle Light, Water & Ice Company, has been increased from \$15,000 to \$60,000.

Atlanta, Ga.—A building, 60 x 120 ft., and to cost \$10,000, will be erected by the Ponce de Leon Ice Manufacturing Company, for an ice plant.

Wilmington, N. C.—It is reported that a \$50,000 ice cream factory will be erected here by the Chapin-Sacks Manufacturing Company, First and M streets, N. E., Washington, D. C.

Geneva, Fla.—An ice factory will be built by the Osceola Cypress Company, organized with E. L. Hunter as president; M. J. E. Hoban, vice-president, and P. J. Feitner, secretary and treasurer.

Holly Hill, S. C.—An electric light and ice plant will be erected by the Holly Hill Electric Service Company, organized with H. W. Pearce as president; S. P. Wells, vice president; Lyde R. Rhame, secretary, and R. G. Carson, treasurer.

Montgomery, Ala.—An ice and cold storage plant, 43 x 143 ft., brick, reinforced concrete and steel, will be erected by the Independent Ice & Cold Storage Company, R. A. Lewis, president. This will be erected at a cost of \$7,500 and will have a daily capacity of 50 tons of ice.

BUTTER AND CHEESE PRICES.

The total holdings of butter in 332 storage houses reporting show an increase for October 1 over September 1 of 3,354,098 pounds, according to a compilation made by the United States Food Administration. However, these houses show a loss of 3,064,

697 pounds, as compared with the same date in 1916, or about three per cent.

The exports of butter for July and August this year decreased 2,437,555 pounds, as compared with the same months in 1916. The exports of cheese, however, increased 3,224,694 pounds in these months.

The average wholesale price of butter for September in the United States was 43.48 cents per pound, while the average retail price was 50 cents. The regulated wholesale price in England was 53.76 cents per pound.

The average wholesale price of cheese in the United States during September was 25.78 cents per pound, and the average retail price 36.1 cents. In England the regulated wholesale price was 38 cents per pound.

EGG SUPPLY AND PRICE LIMITS.

The egg supply in the United States today is 13 per cent. greater than at this time last year, and the Food Administration says it is due to the embargo on exports. A campaign to use eggs as a substitute for meat will be launched by the Food Administration within a few days.

W. S. Priebe, Hoover's egg expert, said that the wider use of eggs will not raise prices materially because of the surplus. Large dealers who were intending to ask

the Food Administration's assistance in keeping up the present prices on eggs have not materialized, although their plea that eggs be made an army ration is understood to have been placed before the War Department.

Priebe said that storage eggs should be retailing in New York and Eastern cities for 45 cents per dozen, and in Chicago and the Middle West for 42 cents, which figures represent a loss for many egg speculators.

THE ART OF CHARGING AMMONIA.

Contrary to the general belief among the uninitiated charging ammonia into the system is a comparatively simple proposition. It can be shot in almost at any point on the low-pressure side of the system, and if one wants to get the last possible drop out of the drums about the best place is the suction side of the compressor. In some plants the charging connection will be found in the liquid line, between the receiving and the expansion coils. In this case the liquid line should be shut off at the receiver a short time before the charging is commenced so that the pressure in the line will come down to that of the suction side of the system.

To charge a drum place it so that the valve on the drum is directly vertical and the end opposite the valve is an inch or two higher. To connect the drum to the charging connection of the system the ideal thing is a piece of metallic hose about five or six feet long. Fill it with oil and plug both ends



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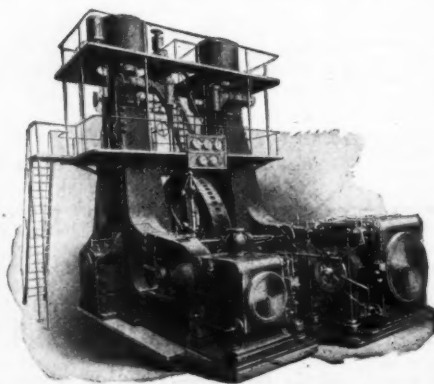
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when not in use and keep the outside nicely oiled, and it will last almost indefinitely; if properly taken care of it will not leak at the highest pressure obtained in the average refrigerating plant. It eliminates a lot of work and trouble in spotting the drum in the proper position, as must be done when pipe is used for making the connection.

After the connection is made, open the valve connecting the drum to the system which will then put suction pressure up to the charging valve on the drum. Open the charging valve gently until the pipe or hose leading from the drum begins to frost. If the charging connections are made so that the liquid escaping from the drum has to pass through the expansion coils before it goes to the compressor the valve can be opened wide if no leaks appear in the connections. It is best to open the valve slowly in any case and let the pressure gradually increase. If leaks appear it can be shut off before any damage is done. If the valve is opened wide the frost will disappear from the charging connection until the drum is nearly empty when the frost will appear again.

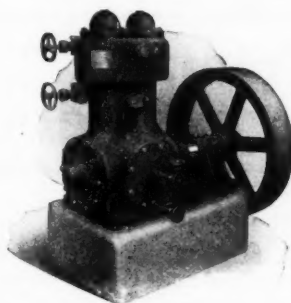
Where the connection is made into the suction line of the compressor or into the compressor direct, one has to be a little more careful, especially on small units below, say, 40 or 50 tons. Open the charging valve carefully until the frost appears and then give it a small fraction of a turn more and watch the compressor. As long as it does not get too cold and there is no slamming in the cylinder the valve can be opened still further. I have in a number of cases opened the charging valve wide on a 30-ton machine almost immediately without any trouble. In this case a 100-pound drum will be emptied in about ten to fifteen minutes. For the beginner it is advisable to go slower and take about 20 minutes to half an hour.

There are a number of indications when the drum is empty or about so. If the charging valve is opened wide the frost will begin to appear on the charging connection as the drum empties. After a little while the frost will disappear again and this is a pretty sure sign that the drum is empty. When the drum is about empty there will form a small spot of frost directly under the charging valve on the drum. If one places the ear to the drum a rasping droning sound will be heard as long as liquid is going out through the charging valve. At the moment the last of the liquid leaves and the gas follows the change is so marked and distinct that anyone will be able to distinguish it. The best, and for the novice the safest way, is to place the drum on a scale and by its weight determine when it is emptied.

Many operators take the trouble to pump a vacuum on each drum as it is emptied. This is hardly worth while, and there is always danger of drawing air into the system through leaks at the stuffing box which will waste considerable more ammonia in purging it from the system than is saved in pumping the last ounce from the drums. —N. Decatur in Refrigerating World.

WATCH PAGE 48 FOR BARGAINS

MECHANICAL REFRIGERATION



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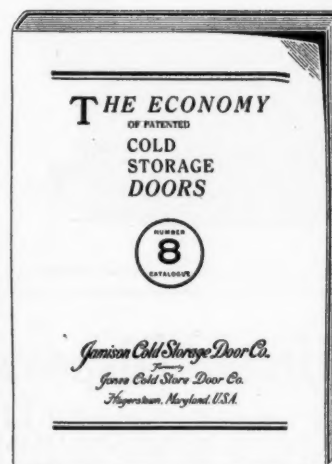
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HIDE AND SKIN MARKETS.

(Continued from page 30.)

New York.

PACKER HIDES active and stronger. About 3,300 September and October natives sold at 33½c. A car of New Jersey April and May spreadies sold at 30c. Most packers have advanced prices for spready steers and are asking 34c. for June and December, and 34½c. for July, August, September, October and November. Small packer hides active. About 8,000 Brooklyn cows, June to date, sold at 25c.

COUNTRY HIDES.—The market keeps strong, but no special activity is noted. Scattering sales are made, however, at good prices. Sales of extremes have been effected at prices ranging from 24@25½c. according to quality, etc. A car of choice Ohio extremes sold at 25c. About 800 Western steers, 50 lbs. and up, are offered at 27c. A car of good quality Ohio buffs sold at 24½c. Pennsylvania heavy steers are offered at 27c. for short hair; cows at 24c. and heavy bulls at 21c. flat. New York State and New England, etc., all weight hides are offered at 24c. flat. Small lots have sold at 23c. flat. Southern are offered at 18@23c. flat, according to quality, etc. A car of New England, all weights, sold at 23½c. flat.

CALFSKINS.—The market holds strong

and another lot of 9-12's, New York city skins, about 1,200-1,500 skins, sold at \$5.75. New York cities are held by other collectors at \$4, \$5 and \$6. Small lots of New England skins have sold at \$2.75. Other lots are held at 25c. higher. Outside mixed cities are nominal at \$3.50, \$4.50 and \$5.50. New York city green skins have been advanced 5c. per lb. to butchers and kips advanced 50@75c. apiece.

HORSEHIDES.—The market is stronger and a good demand noted. Bids of \$8 refused for a car of Western cities and \$8.50 asked; 2,000 B. A. dry winter hair, 8 kilos hides sold at \$5 c. & f. basis.

DRY HIDES.—Sales were effected late last week in common varieties and a general clean up of the market was effected. The quantity sold will run in the vicinity of 250,000 hides, consisting of Venezuelans, Columbians and Central Americans, etc., at advanced prices over recent sales. Bogotas sold at 41c. for mountains, Orinocos at 41@40½c. for Tomacacs and Puerto Cabellos, and 40c. for Central Americans; 4,000 Bahia hides for shipment sold at 42½c.; 10,000 Peruvian hides are offered at 32c. for dry salted; 1,500 dry salted Porto Ricans sold at 30c.; 5,000 Mazatlan Mexicans sold, to arrive, at 41c. for flints and 35c. for dry salted. Chinas are active. About 10,000 hides running 2-30 lbs. and about 16 lbs. average, sold at 48c. for primes, with seconds 6c. less. More sales of Java hides are noted and one lot consisting of about 15,000 kips, about 8 lbs. average, sold at 78c. for primes. The River Plate market is strong and a good demand is noted for kips; 15,000 River Plate kips sold at

46½c. for B. A.'s, and 51c. for Cordovas. B. A. hides are nominally quoted at 44c.

WET SALTED HIDES.—The River Plate market continues strong. Cables note sales of La Blanca frigorifico steers at 34½c. and about 2,500 La Blanca cows at 29½c.; 4,000 La Plata frigorifico steers sold at 32½c.; 2,000 La Plata cows sold at 28½c.; 4,000 Argentine steers sold to the United States at 31½c.; 8,000 Sansinena steers recently sold at 31½c. Hides on spot and of good quality are in demand. Havana packers last sold at 23½@24c.; Regulars, 40-45 lbs., sold at 20½@21½c. Mexico city packers are quoted firm at 26c.; 800 Limas Peruvians sold at 24c.; 4,000 Bahias sold at 25c. for shipment.

Boston.

The hide market is strengthening in view of the fact that Western tanners are buying quite heavily of good quality stock. Ohio extremes have sold at 25½c. and buffs at 25c. Both weights are being talked as high as 26c. Western tanners will pay this price but only with special selections. Eastern tanners are not willing to pay these high prices. The Southern market is going up in sympathy with the Western and Chicago markets, but is too high for the Eastern tanner. Shippers are talking 23@24½c. for Northern Southern and tanners are not within a cent of this price. Middle Southern are at 20@22c. and far Southern at 18@20c.

The calfskin market continues strong but quiet. Stocks in Boston are limited, and receipts are small. Dealers are quoting \$3.50 for 5 to 7's; \$4.50 for 7 to 9's; and \$5.50 for 9 to 12's for lots of mixed cities and countries. Countries alone are about 25c. less.

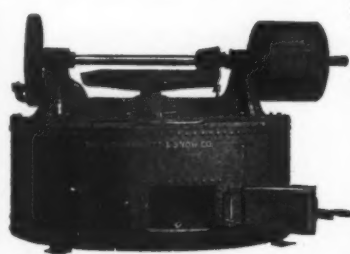
ARGENTINE MEAT EXPORTS FOR SIX MONTHS.

Foreign meat shipments from Argentina during the first six months of 1917 show a slight falling off in comparison with the corresponding period of 1916, but considering the difficulties attending European shipments they have held up fairly well, writes Lew B. Clark, clerk to the commercial attaché at Buenos Aires. The following table shows the figures for the first six months of 1916 and 1917:

| Shippers: | January-June, 1916 | | |
|--|--------------------|------------------------|-------------------------|
| | Sheep, Carcasses. | Frozen beef, Quarters. | Chilled beef, Quarters. |
| Cia. Sansinena de Carnes Congeladas... | 174,536 | 141,066 | 34,689 |
| Las Palmas Produce Co. | 154,495 | 628,677 | 92,815 |
| La Blanca, S. America... | 195,486 | 245,690 | 62,779 |
| Cia. Swift, La Plata... | 259,440 | 497,740 | 59,167 |
| Smithfield & Argentine Meat Co. | 34,126 | 132,334 | 24,162 |
| Argentino Central | 104,193 | 117,299 | 35,767 |
| Frigorifico Armour de La Plata | 126,111 | 362,527 | 42,876 |
| La Frigo, Uruguay... | 18,969 | 191,313 | 12,568 |
| Cia. Swift de Montevideo | 54,865 | 440,447 | 76,313 |
| Total | 1,122,221 | 2,697,965 | 469,016 |

| Shippers: | January-June, 1917 | | |
|--|--------------------|------------------------|-------------------------|
| | Sheep, Carcasses. | Frozen beef, Quarters. | Chilled beef, Quarters. |
| Cia. Sansinena de Carnes Congeladas... | 125,543 | 162,755 | 24,336 |
| Las Palmas Produce Co. | 208,663 | 715,584 | 63,255 |
| La Blanca, S. America... | 112,514 | 282,222 | 50,003 |
| Cia. Swift, La Plata... | 116,393 | 366,200 | 120,326 |
| Smithfield & Argentine Meat Co. | 40,800 | 131,395 | 22,506 |
| Argentino Central | 102,741 | 116,200 | 23,723 |
| Frigorifico Armour de La Plata | 164,713 | 341,230 | 47,504 |
| La Frigo, Uruguay... | 21,752 | 116,459 | 11,441 |
| Cia. Swift de Montevideo | 41,284 | 447,374 | 13,689 |
| Total | 937,493 | 2,582,025 | 376,983 |

To the figures above for the shipments of sheep and frozen beef in the 1917 period should be added the exports of the Anglo-South American Meat Company, amounting to 54,597 carcasses of sheep and 78,484 quarters of frozen beef, making these totals 992,090 and 2,660,509, respectively. This company did not ship any during the first six months of 1916.



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Experience of 30 years.

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Cleveland Ohio 50 Church Street N. Y. City

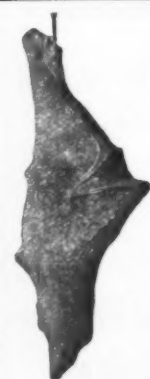
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UNITED ENGINEERING CO. BUILDERS
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1517-30 Corn Exchange Bldg.

CHICAGO, ILL.



BEEF, HAM and SHEEP BAGS

We Manufacture all kinds of Stockinette Cloth and Bags for Covering Meat

WRITE US FOR INFORMATION AND PRICES.

WYNANTSKILL MFG. COMPANY
TROY, N. Y.

FOR PURCHASING DEPARTMENTS

ECONOMICAL HOG CLEANING.

The following letter testifies to the efficiency and economy of a well-known type of hog dehairing and cleaning machine:

Waycross, Ga., September 19, 1917.
Cincinnati Butchers' Supply Co., Cincinnati, Ohio.

Gentlemen: The "Boss" great hog dehairer which we purchased from you October of last year has given us entire satisfaction, and is all that you claim it to be. During this time we have killed approximately 14,200 hogs, and have only purchased two additional sets of paddles, the last of which is still in use.

Very truly yours,

WAYCROSS PACKING PLANT.

Roland Bomeisler, Manager.

MOTOR TRUCKING IN WINTER.

"With the approach of winter the increasing number of inquiries about the All-Year Cab received at the Kissel factory, as well as by all Kissel dealers, show that motor truck owners are giving considerable thought to the protection of their drivers," says G. A. Kissel, President of the Kissel Motor Car Company, Hartford, Wis.

"They realize that the right protection will not only keep their trucks in operation throughout the winter, but will increase their drivers' efficiency as well. Just as all the vital working parts of motor trucks are fully protected in all weathers, so this same protection should be given to the drivers in order for them to secure efficient performance from their trucks.

"This winter, more than ever, the business and industrial world of America will depend on the motor truck for the hauling and delivery of products, materials and supplies. In order to keep shipping schedules going without any interruption, transportation departments must be fully equal to the increased demands.

"One of the most vital transportation factors is the human equation. Up to quite recently, all attention has been turned toward perfecting the motor truck, so that it will do its work efficiently and accurately. But on account of the growing scarcity of labor, more and more attention has been given to the comfort and care of the truck driver while performing his duties.

"No driver can expend his best efforts, give proper attention to the handling of his truck or be alert and competent when he is uncomfortable. Physical discomfort through being unprotected in disagreeable weather quickly reacts on his mind, which in turn greatly decreases his efficiency and proficiency.

"You cannot expect your truck drivers to be enthusiastic over their jobs or to take proper care of their trucks or to maintain shipping schedules, when they are wet or chilled to the skin. Their minds are fully occupied over whether they are going to catch cold, or get rheumatism or pneumonia. Cold hands and feet are poor things with which to control a heavily laden motor truck on a slippery road."

MOTOR TRUCK GASOLINE SAVING.

"Let us use common sense in this question of fuel and oil conservation," urges Martin L. Pulcher, vice-president and gen-

eral manager of the Federal Motor Truck Company. "With our present information we can't hope to decide between the conflicting opinions in the petroleum industry itself. One side fears the supply will fall far short of our war-time needs. The other deploras any agitation to curtail the use of automobiles in order to conserve our supply of gasoline.

"Without trying to settle this moot question one way or the other, everyone should realize that, in either case, a spirit of sane economy should govern the use of gasoline just as it should govern the use of every other great national war-time necessity.

"We should recognize in the first place that the greatest possible use of the motor truck for transportation purposes and the extensive use of passenger cars for business needs and legitimate healthful recreation in themselves promote national efficiency and economy. Nevertheless, every effort should be made also to secure the maximum of this service with the minimum of fuel and oil expenditure. In other words, it isn't curtailment of the legitimate use of motor vehicles that is so much to be desired as the elimination of waste.

"This is the sort of conservation we believe in here at the Federal factory. And we believe in it not merely for the other fellow but for ourselves as well. The factory orders we have just issued are good evidence of this. The workmen in our different departments have been instructed to watch carefully the consumption of oils and gasoline so as to avoid the unnecessary consumption of a single drop. Our men have been instructed to filter and use again all oils wherever it is consistent with good workmanship to do so. Testers have been reminded to be as economical as possible in the use of gasoline and lubricants. Machine operators are admonished to use only enough oil to do their work properly. We consider this not only patriotic but businesslike for a move of this sort cannot help but raise the general level of efficiency and economy.

"We honestly believe that if every individual and industrial user of oil and fuel would cut the corners like this, eliminate the little careless losses, avoid the unnecessary use of vehicles, the resultant saving would be more than enough to cause every apprehension regarding the gasoline supply to vanish in thin air.

"This is merely the common sense view of fuel conservation. Going to greater extremes by absolutely cutting down the use of motor trucks and automobiles is not only unnecessary but dangerous. The extensive use of the motor truck is not only helping to solve the great problems of transportation congestion, but every time a motor truck supplants a team of horses it is effecting a very definite saving and helping to solve two other vital war-time problems—the question of food production and the question of more horses for army use by ourselves and our Allies.

"It takes five acres of tillable land to support a horse, three acres to support a man. If each automobile takes the place of only one span of horses, the 3,700,000 cars release 37,000,000 acres of land for production of

foodstuffs for more than 12,000,000 men—the total force employed by the Allies.

"With these figures in mind, we should certainly find in the growing use of motor vehicles a reason for national congratulation rather than misgiving. At the same time we must acknowledge a call for genuine intelligent economy. We must not blind ourselves to the fact that when our forces get into the field and make their demands for motor fuel, there is liable to be a stringency. Prices which have been unusually stable for a year or more are apt to take a jump.

"We should prepare to offset this coming condition by common sense conservation now. It is a duty that falls upon every man who owns or drives a truck or automobile. The slacker in this respect is the fellow who says, 'the other fellow is reckless, a joy rider; so why should I be careful?' Let every man do his best to make his truck or automobile an aid in the production of either food or materials—an economizer of time and energy—and do it as efficiently as possible from the standpoint of gasoline and oil consumption. Then, indeed, we will all be in the service of our country."

EASTERN FREIGHT CASE REOPENED.

(Continued from page 15.)

The commission reached the conclusion that only part of the requested increase should be then awarded, stating that the things which the carriers believed would happen have not happened, but the commission added:

"None of us know what the future may develop. . . . If it shall develop that the fears which have prompted the carriers are realized, or that their realization is imminent, we shall be ready to meet the situation by such modification or amplification of the conclusions and orders herein reached and entered as are shown to be justified.

"The gist of your suggestion of October 17 is that the situation above referred to has now arisen. It is suggested that operating revenues do not now adequately overcome mounting costs. If this be so, the commission's stated purpose of meeting that situation will not have been attained by adopting your suggestion of a hearing sixty or ninety days hence. The commission is emphatically of the opinion that the evidence necessary to establish the full truth should be presented, without delay, in order that the carriers may be maintained in a position to do their full war duty.

"The record submitted in June indicated that the condition of the carriers in New England was less favorable than in any other section of the country. The commission is impressed with the desirability of being promptly advised as to their present situation, particularly as regards their ability to meet the increased cost of railway fuel.

"Since the outbreak of the war carriers and shippers alike have with praiseworthy alacrity co-operated to improve the efficiency of our transportation system. The results have been marked, but there is room for still further elimination of waste and increase of efficiency. On the other hand, there have been many misleading statements and publications with respect to the financial condition of the carriers, particularly in the Eastern district. The exact situation should, in our opinion, be at once disclosed before the commission and to the public.

"The commission will therefore set down for further hearing the 15 per cent. case, so far as carriers in the Eastern district are concerned, on November 5, at 10 o'clock, in Washington, D. C.

"Other parties to this proceeding are being advised accordingly."

Chicago Section

Did you get your castor oil souvenir home safely?

We're right with the spirit of Steve Decatur.

The future outlook savors very much of "Look out!"

Love your enemy! At least let him think so—if you are afraid of him!

Board of Trade memberships are selling around \$5,000 net to the buyer.

Talk about your rapid-fire guys. Did you meet J. J. P. L. at St. Louis, Mo.?

For a country with such a "rep" for speed, we are terribly slow in this war game.

We'll get there without the aid of either Thompson or La Follette, or any of their stamp.

The reason some people contribute a penny to any cause or charity is that there is no denomination less.

If brevity is the soul of wit, Colonel Kniskern's speech at the banquet was the soufulest bit of wit ever put "over the top."

Swift & Co.'s sales of beef in Chicago for the week ending Saturday, October 20, 1917, averaged 13.86c. per pound for domestic beef.

As between capital and labor, right now, the big war profiteer has nothing on the union labor striker. One is as rotten as the other.

Russia would seem a doggone miserable place to summer in during the winter, especially for those Teutons. Napoleon found it so.

At last prizefighters are going to do some good for—others. They are joining army camps as boxing instructors. More power to 'em!

The Lord forbid a turkeyless Thanksgiving, but if it must be so, let's be game. Packing-house turkey (the old po'k loin) is as far away as the talk.

We are so "slow to anger" that it savors

very much of there being no one to be angry with by the time our anger gets into working shape. Oh, well!

Now that we know how wool is produced, wassa matter with getting a line on the source of milk and most of the butter (?) we are getting handed to us.

The restaurateur's sliding scale works up and down. The grub goes down in volume and up in price. The grub is too light to pull the prices down. Savvy?

It would be interesting to know just how many Americans residing here knew of the war long before it broke out—or rather, was started on schedule time.

If Roger Sullivan wants to make a bit with us voters, let's have gas now and again that we can locate when lit. His "total eclipse" gas isn't worth a continental.

A good second to Col. Kniskern's speech, apropos of brevity, was the banquet scorecard, brief and to the point. We all enjoyed breakfast next morning.

The great majority of people would rather eat than go through the motions. However, a little practice in preparedness won't hurt now and then—then, preferably.

One thing all good Americans look upon with grim satisfaction, and that is: Gerard's half a million lamp posts are still standing, well named, ready and waiting, in case they are needed.

If things had gone as per Bill's schedule we-uns would now be making sauerkraut for some overlord instead of kicking him in the—slats. Hooray! And say, we'd better win the war or—good nite!

It's going to take more than merely preparing for war to jar politics loose from patriotism. It does not seem right, but it will require serious casualties to even loosen the grip and more serious to throw it off entirely.

Arriving on the job in union-approved time from the shop, the plumber, after laying down

his tool bag, slowly stood and gazed vacantly for some minutes at the householder who had sent for him, then said: "I must be losin' my mind. I forgot to forget me tools!"

Among the "personalities" mentioned in the Convention Number was the name of Pete Tarnoski (see Pete's map on page 44 of the Convention issue?) and the printer got him labeled as sporting a "10-cent noodle." Gee! we have no wish to be murdered! We wrote it "100 per cent. noodle."

It is reported "union" steamfitters et al. are "soldiering" on the job at Camp Grant, Rockford, Ill., and in consequence the boys have to go into unheated buildings after strenuous exercise to sit, eat and chill. Result, several deaths reported from pneumonia. This, if true, is praiseworthy "union labor" patriotism. Yes?

Neither Pete Hamler nor Bryan Conway attended the banquet, and it's well they didn't, or most of the brave 600 would have gone supperless. Pete and Bryan met downtown one day and decided to go some place and eat, and landed in the Great Northern grillroom. Pete ordered half a dozen porterhouse steaks, and spuds and things to match, and handed the score card to the waiter. Bryan grabbed old Kidney Feet and sez: "Gimme that inventory. I gotta eat, too!"

W. L. Gregson writes to the National Provisioner of the provision situation as follows: "There is a better out movement of lard, and new business and prospects for more steadied provisions in spite of much lower hogs. The immediate future on both hogs and product, we think, depends on the question as to whether it is too soon to expect well-fattened hogs so early in the season. It looks as if the good hogs are not quite ready to move, but it seems reasonable to expect lower hogs later, and their consequent influence on both the spot and future markets, especially on the meats."

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LEON DASHEW Counselor At Law

320 Broadway, New York
Phones: Worth 2014-5.

References:

| | |
|----------------------------------|-----------------------------|
| Armour and Company | Joseph Stern & Sons, |
| The Cudahy Packing Co. | Inc. |
| Rosebrock Butter & Egg Co., Inc. | Manhattan Veal & Mutton Co. |
| New York Butchers | United Dressed Beef |
| Dressed Meat Co. | Co. |

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"EVERY OUNCE ENERGIZES"
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SUPREME means pure, dry, highest quality anhydrous ammonia.

Less power and less coal = less expense.

Better refrigeration and more satisfaction = greater efficiency.

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For Future Delivery

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Union Stock Yards CHICAGO, ILL.

Packers and Commission Slaughterers

Beef, Pork and Mutton

Members of the American Meat
Packers' Association.

CHICAGO LIVE STOCK

| RECEIPTS. | | | | |
|-------------------------|---------|---------|--------|--------|
| | Cattle. | Calves. | Hogs. | Sheep. |
| Monday, Oct. 15..... | 44,284 | 4,728 | 24,842 | 34,619 |
| Tuesday, Oct. 16..... | 14,449 | 2,940 | 17,199 | 13,046 |
| Wednesday, Oct. 17..... | 24,690 | 3,445 | 27,000 | 23,315 |
| Thursday, Oct. 18..... | 12,737 | 2,471 | 21,327 | 15,911 |
| Friday, Oct. 19..... | 4,420 | 310 | 17,600 | 3,803 |
| Saturday, Oct. 20..... | 2,016 | 136 | 11,527 | 4,231 |

| | | | | |
|----------------------|----------|--------|---------|---------|
| Total last week..... | *102,593 | 14,630 | 119,594 | 96,957 |
| Previous week..... | 93,173 | 11,938 | 76,286 | 119,032 |
| Cor. week, 1916..... | 77,355 | 8,567 | 107,072 | 128,724 |
| Cor. week, 1915..... | 43,615 | 5,148 | 127,422 | 73,309 |

| SHIPMENTS. | | | | |
|-------------------------|---------|---------|-------|--------|
| | Cattle. | Calves. | Hogs. | Sheep. |
| Monday, Oct. 15..... | 4,736 | 524 | 3,170 | 8,049 |
| Tuesday, Oct. 16..... | 3,859 | 306 | 1,175 | 9,671 |
| Wednesday, Oct. 17..... | 3,855 | 384 | 2,857 | 5,950 |
| Thursday, Oct. 18..... | 6,469 | 383 | 2,267 | 10,561 |
| Friday, Oct. 19..... | 6,461 | 345 | 2,681 | 8,833 |
| Saturday, Oct. 20..... | 1,166 | 3 | 1,860 | 534 |

| | | | | |
|----------------------|--------|--------|--------|--------|
| Total last week..... | 30,646 | 2,147 | 14,010 | 43,598 |
| Previous week..... | 20,540 | 1,533 | 7,539 | 54,246 |
| Cor. week, 1916..... | 1,208 | 18,763 | 49,754 | |
| Cor. week, 1915..... | 683 | 1,276 | | |

| CHICAGO TOTAL RECEIPTS LIVESTOCK. | | | | |
|---|-----------|------------|-----------|--|
| | Cattle. | Hogs. | Sheep. | |
| Year to Oct. 20, 1917..... | 2,393,062 | 5,527,678 | 2,798,393 | |
| Same period, 1916..... | 2,035,139 | 6,724,170 | 3,356,841 | |
| Combined receipts of hogs at eleven points: | | | | |
| Week ending Oct. 20, 1917..... | | 436,000 | | |
| Previous week..... | | 343,000 | | |
| Cor. week, 1916..... | | 519,000 | | |
| Cor. week, 1915..... | | 460,000 | | |
| Total year to date..... | | 20,166,000 | | |
| Same period, 1916..... | | 23,213,000 | | |
| Same period, 1915..... | | 20,325,000 | | |

| RECEIPTS AT SEVEN POINTS (Chicago, Kansas City, Omaha, St. Louis, St. Joseph, Sioux City, St. Paul) as follows: | | | | |
|---|---------|---------|---------|--|
| | Cattle. | Hogs. | Sheep. | |
| Week to Oct. 20, 1917..... | 352,000 | 246,000 | 307,000 | |
| Previous week..... | 383,000 | 269,000 | 334,000 | |
| Same period, 1916..... | 336,000 | 392,000 | 370,000 | |
| Same period, 1915..... | 224,000 | 320,000 | 296,000 | |

| WEEKLY AVERAGE PRICE OF LIVESTOCK. | | | | |
|------------------------------------|---------|---------|---------|---------|
| | Cattle. | Hogs. | Sheep. | Lambs. |
| This week..... | \$11.30 | \$16.95 | \$11.90 | \$17.50 |
| Previous week..... | 11.80 | 18.30 | 12.00 | 17.90 |
| Cor. week, 1916..... | 9.85 | 9.85 | 7.50 | 10.25 |
| Cor. week, 1915..... | 8.80 | 8.00 | 6.15 | 8.40 |
| Cor. week, 1914..... | 8.90 | 7.35 | 5.35 | 7.40 |
| Cor. week, 1913..... | 8.55 | 7.90 | 4.55 | 7.05 |
| Cor. week, 1912..... | 7.90 | 8.60 | 4.25 | 7.00 |
| Cor. week, 1911..... | 6.65 | 6.32 | 3.50 | 5.50 |
| Cor. week, 1910..... | 6.45 | 8.43 | 3.95 | 6.45 |

| CATTLE. | | | | |
|--------------------------------|---------------|--|--|--|
| Good to choice steers..... | \$14.00@17.25 | | | |
| Good to prime calves..... | 12.00@15.65 | | | |
| Yearlings, good to choice..... | 11.50@16.40 | | | |
| Range steers..... | 9.50@14.00 | | | |
| Stockers and feeders..... | 7.50@9.50 | | | |
| Good to choice cows..... | 7.00@9.00 | | | |
| Fair to good heifers..... | 6.00@9.75 | | | |
| Canners..... | 4.75@5.35 | | | |
| Cutters..... | 5.30@6.00 | | | |
| Bologna butts..... | 5.75@7.15 | | | |
| Butcher butts..... | 7.25@10.00 | | | |
| Heavy calves..... | 7.50@12.00 | | | |
| Veal calves..... | 14.00@15.00 | | | |

HOGS.

| | |
|--|---------------|
| Prime light butchers..... | \$18.00@16.50 |
| Fair to fancy light..... | 15.50@18.25 |
| Medium wt. butchers, 200-250 lbs..... | 16.00@16.80 |
| Heavy wt. butchers, 250-400 lbs..... | 16.25@16.75 |
| Choice heavy packing..... | 15.40@15.80 |
| Rough heavy packing..... | 15.00@15.50 |
| Pigs, fair to good..... | 12.00@14.00 |
| Stags, subject to 80 lbs. dockage..... | 16.00@17.00 |

SHEEP.

| | |
|------------------------------------|---------------|
| Good to choice wethers..... | \$10.00@13.00 |
| Good to choice ewes..... | 10.00@11.75 |
| Yearlings..... | 12.50@14.25 |
| Western lambs, good to choice..... | 16.50@17.00 |
| Native lambs, good to choice..... | 16.00@17.00 |
| Feeding lambs..... | 16.50@18.00 |

CHICAGO PROVISION MARKETS

Range of Prices.

SATURDAY, OCTOBER 20, 1917.

| | Open. | High. | Low. | Close. |
|-------------------------------------|---------|---------|---------|---------|
| PORK—(Per bbl.)— | | | | |
| October..... | \$42.00 | \$..... | \$..... | \$41.90 |
| January..... | 40.10 | 40.15 | 38.20 | 38.00 |
| LARD—(Per 100 lbs.)— | | | | |
| October..... | 24.10 | 24.10 | 23.60 | 23.60 |
| November..... | 23.97 | 24.00 | 23.50 | 23.50 |
| January..... | 21.50 | 21.50 | 20.90 | 21.00 |
| RIBS—(Boxed, 25c. more than loose)— | | | | |
| January..... | 21.45 | 21.45 | 20.50 | 20.50 |

MONDAY, OCTOBER 22, 1917.

| | | | | |
|-------------------------------------|-------|-------|-------|-------|
| PORK—(Per bbl.)— | | | | |
| January..... | 38.10 | 39.50 | 37.50 | 39.50 |
| LARD—(Per 100 lbs.)— | | | | |
| October..... | 23.10 | 23.10 | 23.10 | 23.80 |
| November..... | 23.70 | 23.75 | 23.50 | 23.70 |
| January..... | 21.25 | 21.65 | 21.10 | 21.65 |
| RIBS—(Boxed, 25c. more than loose)— | | | | |
| October..... | 27.12 | 27.70 | 27.12 | 27.70 |
| January..... | 20.55 | 21.32 | 20.50 | 21.27 |

TUESDAY, OCTOBER 23, 1917.

| | | | | |
|-------------------------------------|-------|-------|-------|-------|
| PORK—(Per bbl.)— | | | | |
| January..... | 39.50 | 39.50 | 38.10 | 38.30 |
| LARD—(Per 100 lbs.)— | | | | |
| October..... | 23.10 | 23.45 | 23.10 | 23.37 |
| November..... | 23.05 | 23.37 | 23.05 | 23.27 |
| January..... | 21.60 | 21.60 | 21.17 | 21.27 |
| RIBS—(Boxed, 25c. more than loose)— | | | | |
| October..... | 27.70 | 27.70 | 27.70 | 27.70 |
| January..... | 21.15 | 21.20 | 20.82 | 20.95 |

WEDNESDAY, OCTOBER 24, 1917.

| | | | | |
|-------------------------------------|-------|-------|-------|-------|
| PORK—(Per bbl.)— | | | | |
| October..... | 38.95 | 39.45 | 38.50 | 39.45 |
| LARD—(Per 100 lbs.)— | | | | |
| October..... | 23.95 | 24.05 | 23.95 | 24.15 |
| November..... | 21.65 | 21.72 | 21.62 | 21.70 |
| RIBS—(Boxed, 25c. more than loose)— | | | | |
| October..... | 27.50 | 27.50 | 27.50 | 27.50 |
| January..... | 21.25 | 21.37 | 21.17 | 21.37 |

THURSDAY, OCTOBER 25, 1917.

| | | | | |
|-------------------------------------|-------|-------|-------|-------|
| PORK—(Per bbl.)— | | | | |
| October..... | 39.65 | 40.07 | 39.60 | 40.85 |
| LARD—(Per 100 lbs.)— | | | | |
| October..... | 24.50 | 24.90 | 24.50 | 24.90 |
| November..... | 21.75 | 22.30 | 21.72 | 22.25 |
| RIBS—(Boxed, 25c. more than loose)— | | | | |
| October..... | 27.70 | 27.70 | 27.70 | 27.70 |
| January..... | 21.52 | 22.17 | 21.52 | 22.10 |

FRIDAY, OCTOBER 26, 1917.

| | | | | |
|-------------------------------------|-------|-------|-------|-------|
| PORK—(Per bbl.)— | | | | |
| October..... | 40.87 | 40.87 | 40.85 | 41.75 |
| LARD—(Per 100 lbs.)— | | | | |
| October..... | 24.50 | 24.90 | 24.50 | 24.90 |
| November..... | 21.75 | 22.30 | 21.72 | 22.25 |
| RIBS—(Boxed, 25c. more than loose)— | | | | |
| October..... | 27.70 | 27.70 | 27.70 | 27.70 |
| January..... | 21.52 | 22.17 | 21.52 | 22.10 |

†Bld. ‡Asked.

CHICAGO RETAIL FRESH MEATS.

(Corrected weekly by Pollack Bros., 41st and Halsted Streets.)

Beef.

| | | |
|---------------------------------------|----|-----|
| Native Rib Roast..... | 35 | @45 |
| Native Sirloin Steaks..... | 40 | @45 |
| Native Porterhouse Steaks..... | 40 | @50 |
| Native Pot Roasts..... | 25 | @30 |
| Rib Roasts from light cattle..... | 18 | @22 |
| Beef Stew..... | 10 | @18 |
| Boneless Corned Briskets, Native..... | 22 | @24 |
| Corned Rumps, Native..... | 18 | @24 |
| Corned Ribs..... | 18 | @17 |
| Corned Flanks..... | 18 | @15 |
| Round Steaks..... | 18 | @25 |
| Round Roasts..... | 20 | @22 |
| Shoulder Steaks..... | 24 | @25 |
| Shoulder Roasts..... | 20 | @24 |
| Shoulder Neck End, Trimmed..... | 24 | @18 |

Lamb.

| | | |
|----------------------------------|----|-----|
| Half Quarters, fancy..... | 30 | @35 |
| Fore Quarters, fancy..... | 25 | @30 |
| Legs, fancy..... | 30 | @35 |
| Stew..... | 20 | @25 |
| Chops, shoulder, per lb..... | 25 | @25 |
| Chops, rib and loin, per lb..... | 45 | @45 |
| Chops, French, each..... | 15 | @15 |

Mutton.

| | | |
|-------------------------|----|-----|
| Legs..... | 25 | @28 |
| Stew..... | 20 | @20 |
| Shoulders..... | 25 | @25 |
| Half Quarters..... | 22 | @25 |
| Fore Quarters..... | 18 | @20 |
| Rib and Loin Chops..... | 30 | @35 |
| Shoulder Chops..... | 22 | @25 |

Pork.

| | | |
|-----------------------|--------|---------|
| Pork Loin..... | 35 | @38 |
| Pork Chops..... | 38 | @40 |
| Pork Shoulders..... | 28 | @28 |
| Pork Tenderloins..... | 30 | @30 |
| Pork Butts..... | 34 | @34 |
| Spare Ribs..... | 23 | @23 |
| Hocks..... | 23 | @23 |
| Pigs' Heads..... | 12 1/2 | @12 1/2 |
| Leaf Lard..... | 30 | @30 |

Veal.

| | | |
|-------------------------|----|-----|
| Half Quarters..... | 22 | @25 |
| Fore Quarters..... | 14 | @18 |
| Legs..... | 22 | @25 |
| Breasts..... | 16 | @18 |
| Shoulders..... | 18 | @20 |
| Cutlets..... | 35 | @35 |
| Rib and Loin Chops..... | 28 | @30 |

Butchers' Offal.

| | | |
|--|-------|--------|
| Suet..... | 14 | @14 |
| Tallow..... | 7 1/2 | @7 1/2 |
| Bones, per cwt..... | 14 | @14 |
| Calfskins, 8 to 15 lbs..... | 29 | @29 |
| Calfskins, under 18 lbs. (deacon's)..... | 75 | @75 |
| Kips..... | 22 | @22 |

STERNE & SON CO.

Just Brokers

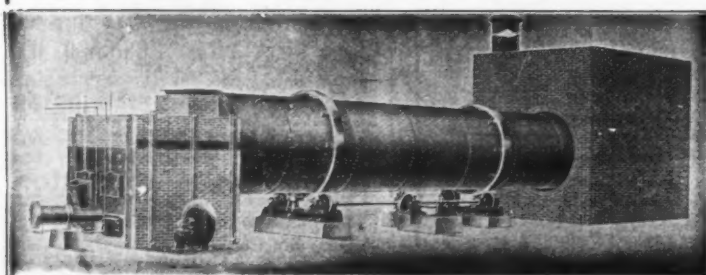
Tallow, Grease, Stearine
Animal and Vegetable Fats and Oils
Postal Tel. Bldg. Chicago

POELS & BREWSTER

32 Broadway New York

Import Agents
Hides, Skins, Pickled Pelts,
Wool, Tallow and CasingsWatch Page 48
for
Business Chances

DRYERS AND CONTINUOUS PRESSES

Economical—Efficient
—Great CapacitySAVING IN LABOR ALONE IN ONE YEAR WILL
OFFSET COST TO INSTALLFor Tankage, Blood, Bone, Fertilizer, all Animal and
Vegetable Matter. Installed in the largest packing-
houses, fertilizer and fish reduction plants in the world.
Material carried in stock for standard sizes.

Send for Catalogue T. B.

American Process Co.
68 William St., New York

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

| | | |
|----------------------------|----|-----|
| Prime native steers..... | 21 | @23 |
| Good native steers..... | 18 | @20 |
| Native steers, medium..... | 16 | @18 |
| Heifers, good..... | 16 | @18 |
| Cows..... | 10 | @14 |
| Hind quarters, choice..... | 28 | @28 |
| Fore quarters, choice..... | 18 | @18 |

Beef Cuts.

| | | |
|------------------------------|--------|---------|
| Beef Tenderloins, No. 1..... | 40 | @40 |
| Beef Tenderloins, No. 2..... | 35 | @35 |
| Steer Loin, No. 1..... | 42 | @42 |
| Steer Loin, No. 2..... | 25 | @25 |
| Steer Short Loin, No. 1..... | 30 | @30 |
| Steer Short Loin, No. 2..... | 23 | @23 |
| Steer Loin Ends (hips)..... | 23 | @23 |
| Steer Loin Ends, No. 2..... | 18 1/2 | @21 1/2 |
| Cow Short Loin..... | 16 | @16 |
| Cow Loin Ends (hips)..... | 14 1/2 | @17 |
| Cow Loin..... | 16 | @20 |
| Strip Loin, No. 3..... | 16 | @20 |
| Steer Ribs, No. 1..... | 32 | @32 |
| Steer Ribs, No. 2..... | 19 | @19 |
| Cow Ribs, No. 1..... | 18 | @18 |
| Cow Ribs, No. 2..... | 17 1/2 | @17 1/2 |
| Cow Ribs, No. 3..... | 12 1/2 | @12 1/2 |
| Rolls..... | 18 | @18 |
| Steer Round, No. 1..... | 19 1/2 | @19 1/2 |
| Steer Round, No. 2..... | 18 1/2 | @18 1/2 |
| Cow Round..... | 12 1/2 | @14 1/2 |
| Flank Steak..... | 20 | @20 |
| Rump Butts..... | 17 | @17 |
| Steer Chucks, No. 1..... | 16 | @16 |
| Steer Chucks, No. 2..... | 15 | @15 |
| Cow Chucks..... | 11 1/2 | @11 1/2 |
| Boneless Chucks..... | 13 | @13 |
| Steer Plates..... | 15 | @15 |
| Medium Plates..... | 14 | @14 |
| Briskets, No. 1..... | 15 1/2 | @15 1/2 |
| Briskets, No. 2..... | 14 | @14 |
| Shoulder Clods..... | 13 1/2 | @13 1/2 |
| Steer Navel Ends..... | 9 | @9 |
| Cow Navel Ends..... | 8 1/2 | @8 1/2 |
| Fore Shanks..... | 7 1/2 | @7 1/2 |
| Hind Shanks..... | 7 | @7 |
| Hanging Tenderloins..... | 15 | @15 |
| Trimnings..... | 12 1/2 | @12 1/2 |

Beef Product.

| | | |
|-------------------------|--------|---------|
| Brains, per lb..... | 10 | @11 |
| Hearts..... | 11 1/2 | @11 1/2 |
| Tongues..... | 21 1/2 | @21 1/2 |
| Sweetbreads..... | 27 | @28 |
| Ox Tail, per lb..... | 10 | @11 |
| Fresh tripe, plain..... | 7 | @7 |
| Fresh tripe, H. O..... | 12 | @13 1/2 |
| Livers..... | 12 | @13 1/2 |
| Kidneys, per lb..... | 7 | @8 |

Veal.

| | | |
|--------------------------|----|-----|
| Heavy Carcass, Veal..... | 12 | @15 |
| Light Carcass..... | 17 | @19 |
| Good Carcass..... | 20 | @21 |
| Good Saddle..... | 22 | @24 |
| Medium Rack..... | 14 | @14 |
| Good Rack..... | 17 | @17 |

Veal Product.

| | | |
|-------------------|----|-----|
| Brains, each..... | 10 | @12 |
| Sweetbreads..... | 35 | @50 |
| Calf Livers..... | 25 | @26 |

Lamb.

| | | |
|---------------------------|----|-----|
| Good Caul Lambs..... | 22 | @22 |
| Round Dressed Lambs..... | 24 | @24 |
| Saddles, Caul..... | 21 | @21 |
| R. D. Lamb Fores..... | 20 | @20 |
| Caul Lamb Fores..... | 20 | @20 |
| R. D. Lamb Saddles..... | 18 | @20 |
| Lamb Fries, per lb..... | 4 | @4 |
| Lamb Tongues, each..... | 4 | @4 |
| Lamb Kidneys, per lb..... | 25 | @25 |

Mutton.

| | | |
|--------------------------|----|-----|
| Medium Sheep..... | 18 | @18 |
| Good Sheep..... | 21 | @21 |
| Medium Saddle..... | 23 | @23 |
| Good Saddle..... | 18 | @18 |
| Good Fores..... | 16 | @16 |
| Medium Backs..... | 22 | @22 |
| Mutton Legs..... | 17 | @17 |
| Mutton Loin..... | 15 | @15 |
| Mutton Stew..... | 4 | @4 |
| Sheep Tongues, each..... | 4 | @4 |
| Sheep Heads, each..... | 12 | @12 |

Fresh Pork, Etc.

| | | |
|---------------------------|--------|---------|
| Dressed Hogs..... | 26 | @26 |
| Pork Loin..... | 27 1/2 | @27 1/2 |
| Loaf Lard..... | 30 | @30 |
| Tenderloins..... | 35 | @35 |
| Spare Ribs..... | 19 | @19 |
| Butts..... | 25 1/2 | @25 1/2 |
| Hocks..... | 18 | @18 |
| Trimnings..... | 25 | @25 |
| Extra Lean Trimnings..... | 27 | @27 |
| Tails..... | 17 | @17 |
| Shouts..... | 14 | @14 |
| Pigs' Feet..... | 8 1/2 | @8 1/2 |
| Pigs' Heads..... | 9 | @9 |
| Blade Bones..... | 9 1/2 | @9 1/2 |
| Blade Meat..... | 21 | @21 |
| Cheek Meat..... | 0 | @0 |
| Hog Livers, per lb..... | 8 1/2 | @8 1/2 |
| Neck Bones..... | 24 1/2 | @24 1/2 |
| Skinned Shoulders..... | 13 | @13 |
| Pork Hearts..... | 13 | @13 |
| Pork Kidneys, per lb..... | 22 | @22 |
| Pork Tongues..... | 11 | @11 |
| Slit Bones..... | 11 | @11 |
| Tail Bones..... | 11 | @11 |
| Brains..... | 11 | @11 |
| Backfat..... | 28 1/2 | @28 1/2 |
| Hams..... | 22 | @22 |
| Calas..... | 28 | @28 |
| Bellies..... | 26 | @26 |
| Shoulders..... | 24 | @24 |

SAUSAGE.

| | | |
|--|--------|---------|
| Columbia Cloth Bologna..... | 16 | @16 |
| Bologna, large, long, round, in casings..... | 16 | @16 |
| Choice Bologna..... | 17 | @17 |
| Frankfurters..... | 23 1/2 | @23 1/2 |
| Liver, with beef and pork..... | 16 1/2 | @16 1/2 |
| Tongue and blood..... | 22 1/2 | @22 1/2 |
| Minced Sausage..... | 20 1/2 | @20 1/2 |
| New England Style Luncheon Sausage..... | 29 1/2 | @29 1/2 |
| Prepared Luncheon Sausage..... | 29 1/2 | @29 1/2 |
| Special Compressed Sausage..... | 24 | @24 |
| Berliner Sausage..... | 40 1/2 | @40 1/2 |
| Oxford Lean Butts..... | 20 | @20 |
| Polish Sausage..... | 20 1/2 | @20 1/2 |
| Garlic Sausage..... | 21 1/2 | @21 1/2 |
| Country Smoked Sausage..... | 32 1/2 | @32 1/2 |
| Country Sausage, bulk or link..... | 26 1/2 | @26 1/2 |
| Pork Sausage, short link..... | 27 | @27 |
| Boneless lean butts in casings..... | 28 1/2 | @28 1/2 |
| Luncheon Roll..... | 20 1/2 | @20 1/2 |
| Delicatessen Loaf..... | 20 | @20 |
| Jellied Roll..... | 20 | @20 |

Summer Sausage.

| | | |
|---------------------------------|--------|---------|
| Best Summer, H. C. (new)..... | 41 1/2 | @41 1/2 |
| German Salami..... | 34 1/2 | @34 1/2 |
| Italian Salami (new goods)..... | 39 1/2 | @39 1/2 |
| Holsteiner..... | 28 1/2 | @28 1/2 |
| Metwurst..... | 24 1/2 | @24 1/2 |
| Farmer..... | 31 1/2 | @31 1/2 |
| Cervelat, new..... | 35 1/2 | @35 1/2 |

Sausage in Brine.

| | | |
|--------------------------------|------|-------|
| Bologna, kils..... | 2.30 | @2.30 |
| Bologna, 1/2 @ 1/2..... | 3.10 | @3.10 |
| Pork, link, kils..... | 2.65 | @2.65 |
| Pork, links, 1/2 @ 1/2..... | 3.70 | @3.70 |
| Polish sausage, kils..... | 2.60 | @2.60 |
| Polish sausage, 1/2 @ 1/2..... | 3.75 | @3.75 |
| Frankfurts, kils..... | — | — |
| Frankfurts, 1/2 @ 1/2..... | — | — |
| Blood sausage, kils..... | 2.30 | @2.30 |
| Blood sausage, 1/2 @ 1/2..... | 3.10 | @3.10 |
| Liver sausage, kils..... | 2.30 | @2.30 |
| Liver sausage, 1/2 @ 1/2..... | 3.10 | @3.10 |
| Head cheese, kils..... | 2.30 | @2.30 |
| Head cheese, 1/2 @ 1/2..... | 3.10 | @3.10 |

VINEGAR PICKLED GOODS.

| | | |
|--|-------|--------|
| Pickled Pigs' Feet, in 337-lb. barrels..... | 16.85 | @16.85 |
| Pickled Plain Tripe, in 200-lb. barrels..... | 15.95 | @15.95 |
| Pickled H. C. Tripe, in 200-lb. barrels..... | 17.70 | @17.70 |
| Pickled Ox Lips, in 200-lb. barrels..... | — | — |
| Pickled Pork Smouts, in 200-lb. barrels..... | — | — |
| Sheep Tongues, Short Cut, barrels..... | 69.50 | @69.50 |

CANNED MEATS.

| | | |
|---|----------|--------|
| Corned, boiled and roast beef, No. 1..... | Per doz. | 3.30 |
| Corned, boiled and roast beef, No. 2..... | 3.30 | @3.30 |
| Corned, boiled and roast beef, No. 3..... | 23.25 | @23.25 |
| Corned beef hash, No. 1..... | 1.40 | @1.40 |
| Corned beef hash, No. 2..... | 2.90 | @2.90 |
| Hamburger steak and onions, No. 1..... | 1.35 | @1.35 |
| Hamburger steak and onions, No. 2..... | 2.60 | @2.60 |
| Vienna sausage, No. 1..... | 1.15 | @1.15 |
| Vienna sausage, No. 2..... | 2.80 | @2.80 |

EXTRACT OF BEEF.

| | | |
|---------------------------------|----------|--------|
| 2-oz. jars, 1 doz. in box..... | Per doz. | \$3.50 |
| 4-oz. jars, 1 doz. in box..... | 6.75 | @6.75 |
| 8-oz. jars, 1 doz. in box..... | 12.00 | @12.00 |
| 16-oz. jars, 1 doz. in box..... | 21.00 | @21.00 |

BARRELLED BEEF AND PORK.

| | |
|--|--------|
| Extra Plate Beef, 200-lb. barrels..... | @35.00 |
| Plate Beef..... | @34.00 |
| Prime Mess Beef..... | @32.00 |
| Mess Beef..... | @35.00 |
| Beef Hams (220 lbs. to bbl.)..... | — |
| Rump Butts..... | @34.00 |
| Mess Pork..... | @50.00 |
| Clear Fat Backs..... | @52.50 |
| Family Rack Pork..... | @48.00 |
| Bean Pork..... | @46.00 |

LARD.

| | |
|--|---------|
| Pure lard, kettle rendered, per lb., tes..... | @27 1/2 |
| Pure lard..... | @26 1/2 |
| Lard, substitute, tes..... | @21 1/2 |
| Lard Compounds..... | @21 1/2 |
| Cooking oil, per gal., in barrels..... | @1.53 |
| Cooks' and bakers' shortening tubs..... | @26 1/2 |
| Barrels, 1/2 c. over tierces, half barrels, 1/2 c. over tierces; tubs and pails, 10 to 50 lbs., 1/2 c. over tierces..... | — |

BUTTERINE.

| | | |
|--|--------|---------|
| 1 to 6, natural color, solids, f. o. b. Chicago..... | 25 1/2 | @27 |
| Cartons, rolls or prints, 1 lb..... | 28 1/2 | @30 |
| Cartons, rolls or prints, 2 @ 5 lbs..... | 29 1/2 | @29 1/2 |
| Shortenings, 30 @ 60 lb. tubs..... | 22 | @22 |

DRY SALT MEATS.

| | | |
|---------------------------------------|--------|--|
| (Boxed. Loose are 1/2 c. less.) | | |
| Clear Bellies, 14 @ 16 avg..... | @32.85 | |
| Clear Bellies, 18 @ 20 avg..... | @32.85 | |
| Rib Bellies, 20 @ 25 avg..... | @32.60 | |
| Fat Backs, 10 @ 12 avg..... | @28.10 | |
| Fat Backs, 12 @ 14 avg..... | @28.35 | |
| Fat Backs, 14 @ 16 avg..... | @28.60 | |
| Extra Short Clevers..... | @30.00 | |
| Extra Short Ribs..... | @30.60 | |
| D. S. Short Clevers, 20 @ 25 avg..... | @31.85 | |
| Butts..... | @25.50 | |
| Bacon meat, 1/2 c. more..... | — | |

WHOLESALE SMOKED MEATS.

| | |
|---|---------|
| Hams, 12 lbs., avg..... | @31 1/2 |
| Hams, 16 lbs., avg..... | @30 |
| Skinned Hams..... | @31 1/2 |
| Calas, 4 @ 6 lbs., avg..... | @26 1/2 |
| Calas, 6 @ 12 lbs., avg..... | @24 1/2 |
| New York Shoulders, 8 @ 12 lbs., avg..... | @27 1/2 |
| Pork Ham, 10 @ 12 avg., and strip, 3 @ 6 avg..... | @44 1/2 |
| Wide, 10 @ 12 avg., and strip, 3 @ 6 avg..... | @37 1/2 |
| Wide, 5 @ 6 avg., and strip, 3 @ 4 avg..... | @38 1/2 |

| | |
|---|---------|
| Rib Bacon, wide, 8 @ 12 avg., and strip, 4 @ 6 avg..... | @35 |
| Dried Beef Seta..... | @32 1/2 |
| Dried Beef Insides..... | @33 1/2 |
| Dried Beef Knuckles..... | @31 |
| Dried Beef Outsoles..... | @32 |
| Regular Boiled Hams..... | @41 |
| Skinned Boiled Hams..... | @42 |
| Boiled Calas..... | @33 |
| Cooked Loin Rolls..... | @46 |
| Cooked Rolled Shoulder..... | @36 |

SAUSAGE CASINGS.

| | | |
|--|--------|--|
| F. O. B. CHICAGO. | | |
| Beef rounds, per set..... | @14 | |
| Beef exports, rounds..... | @20 | |
| Beef middles, per set..... | @35 | |
| Beef bungs, per piece..... | @14 | |
| Beef weasands..... | @8 1/2 | |
| Beef bladders, medium..... | @60 | |
| Beef bladders, small, per doz..... | @95 | |
| Hog casings, free of salt, regular..... | @95 | |
| Hog middles, f. o. b., extra narrow..... | — | |
| Hog middles, per set..... | @25 | |
| Hog bungs, export..... | @21 | |
| Hog bungs, large..... | @11 | |
| Hog bungs, medium..... | @8 1/2 | |
| Hog bungs, narrow..... | @5 | |
| Hog stomachs, per piece..... | @10 | |
| Imported wide sheep casings..... | — | |
| Imported medium wide sheep casings..... | — | |
| Imported medium sheep casings..... | — | |

*Owing to unsettled war conditions reliable sheep casing quotations cannot be given.

FERTILIZERS.

| | | |
|------------------------------------|-------|--------|
| Dried blood, per unit..... | 6.00 | @6.05 |
| Hoof meal, per unit..... | 5.70 | @5.80 |
| Concentrated tankage, ground..... | 5.50 | @5.60 |
| Ground tankage, 11%..... | 5.75 | @5.80 |
| Ground tankage, 9 and 20%..... | 5.55 | @5.60 |
| Crushed tankage, 9 and 20%..... | 5.20 | @5.25 |
| Ground tankage, 6 1/2 and 30%..... | 35.00 | @36.00 |
| Ground raw bone, per ton..... | 32.00 | @34.00 |
| Ground steam bone, per ton..... | 25.00 | @26.00 |

HORNS, HOOF AND BONES.

| | | |
|--|--------|---------|
| Horns, No. 1, per ton..... | 195.00 | @205.00 |
| Hoofs, black, per ton..... | 45.00 | @55.00 |
| Hoofs, striped, per ton..... | 45.00 | @55.00 |
| Hoofs, white, per ton..... | 55.00 | @65.00 |
| Flat shin bones, 40 lbs. ave., per ton..... | 60.00 | @65.00 |
| Round shin bones, 38-40 lbs., av. per ton..... | 60.00 | @70.00 |
| Round shin bones, 50-52 lbs., av. per ton..... | 75.00 | @80.00 |
| Long thin bones, 90-95 lbs., av. per ton..... | 130.00 | @140.00 |
| Skulls, jaws and knuckles, per ton..... | 40.00 | @45.00 |

LARD.

| | |
|-------------------------|------------|
| Prime steam, cash..... | @23.95 |
| Prime steam, loose..... | @23.72 1/2 |
| Leaf..... | @25.00 |
| Compound..... | @21.00 |
| Neutral lard..... | @20 1/2 |

STEARINES.

| | |
|----------------------|------------|
| Prime oleo..... | @22 1/2 |
| Tallow..... | @23.72 1/2 |
| Grease, yellow..... | @16 |
| Grease, A white..... | @18 |

OILS.

| | | |
|---|--------|---------|
| Oleo oil, extra..... | 24 | @24 1/2 |
| Oleo oil, No. 2..... | 22 1/2 | @23 |
| Oleo stock..... | 20 | @20 1/2 |
| Lined, per gal..... | 1.08 | @1.10 |
| Corn oil, loose..... | 17 1/2 | @17 1/2 |
| Soya bean oil, seller tank, f. o. b. coast..... | 14 1/2 | @14 1/2 |

TALLOW.

| | | |
|---------------------|--------|---------|
| Edible..... | 18 | @18 1/2 |
| Prime Country..... | — | — |
| Packers' Prime..... | 17 | @17 1/2 |
| Packers' No. 1..... | 16 1/2 | @16 1/2 |
| Packers' No. 2..... | 15 1/2 | @15 1/2 |

GREASES.

| | | |
|----------------------------|--------|---------|
| White, choice..... | 18 1/2 | @18 1/2 |
| White, "A"..... | 18 1/2 | @18 1/2 |
| White, "B"..... | 17 | @17 1/2 |
| Crackling..... | — | — |
| House..... | 15 1/2 | @16 |
| Yellow..... | 16 | @16 1/2 |
| Brown..... | 15 | @15 1/2 |
| Glycerine, C. P..... | 70 | @70 1/2 |
| Glycerine, dynamite..... | 70 | @70 |
| Glycerine, crude soap..... | 50 | @52 |
| Glycerine, candle..... | 55 | @58 |

COTTONSEED OILS.

| | | |
|--|-------|---------|
| P. S. Y. loose, Chicago..... | 18 | @18 1/2 |
| P. S. Y. soap grade..... | nom | |
| Soap stock, hbl., concn., @ 65 f. a. N. Y. 6 @ 64..... | 7 1/2 | @8 |
| Soap stock, loose, reg., 50% f. a. Tex..... | 5 | @5 |

COOPERAGE.

| | | |
|---|----------|-------|
| Ash pork barrels, black iron hoops..... | 1.25 | @1.40 |
| Oak pork barrels, black iron hoops..... | 1.35 | @1.40 |
| Ash pork barrels, galv. iron hoops..... | 1.45 | @1.50 |
| Red oak lard tierces..... | 1.82 1/2 | @1.85 |
| White oak lard tierces..... | 2.00 | @2.05 |
| White oak ham tierces..... | 3.00 | @3. |

Retail Section

PRACTICAL TALKS WITH SHOP BUTCHERS

How Can the Retailer Adjust His Business to War?

By E. L. Howe, Retail Store Section, United States Food Administration.

[The author of this article is secretary and treasurer of the National Retail Dry Goods Association, which has contributed his services to food administration work. Mr. Howe is showing merchants all over the country how to co-operate in food conservation with graphic window displays, illustrating food saving and other methods. His suggestions for adjusting the average store to new war conditions in labor and selling are of practical and timely interest.]

There is no more willing team worker than the so-called "small" retail merchant when it comes to responding to the call of his country. He is always glad to do his part in public service, provided that part is clearly pointed out.

War has brought very definite duties to all retail merchants, large and small, in the shopping districts of big cities, or back in the villages and towns. Upon good team work with the Government depends not only our success in winning the war, but the efficiency and prosperity of the merchant's own business. For war times are not peace times, and the mercantile methods of normal years require adjustment to the new conditions of a war emergency.

Saving of Labor Comes First.

The first great demand upon the merchant was for conservation of labor. He had to adjust his business to the new conditions when employees, or perhaps his sons, were called into the fighting forces.

It is now pretty well understood that no merchant, large or small, can employ unnecessary labor in his business. This was not recognized until it came as a war measure, but now that the adjustment is being made business men see that it was also a peace measure—that the new arrangement will probably not only continue after the war is ended, but that it might have been made in part, at least, before war was declared.

Some retailers will be inclined to protest that they did not employ unnecessary labor. But there are few who, after a careful analysis of their business organization today and a comparison with the same organization a year ago, will not find that too many people were employed for the work to be done, or that unnecessary work was being performed, adding to the expense of the business and the cost of merchandise to the public. Careful rearrangement of work to eliminate unnecessary service, releasing workers who are needed elsewhere, either on the fighting line or in the making of war material, is a definite public service, and should not be regarded as a hardship.

A merchant must work with his fellow merchants, and with the manufacturer, the banker, the farmer, the professional man and the housewife, to bring about a new utilization of our human resources, and in adjusting his business to this new need he will find that he is not only helping the country, but putting his business on the best possible basis for meeting the situation that will undoubtedly have to be faced

with the coming of peace—a situation that will call for lower operating cost, larger turn-over on more moderate margins of profit, more energetic dealing with competition as a result of changed conditions in Europe, and greater efficiency in every way.

Putting the Facts Before the People.

In connection with the conservation of food the small retail merchant is in a peculiarly good position to place the message of the Food Administration squarely and convincingly before his community. In the first place he is well known, has the respect of his clientele, has a reputation of meaning what he says, and can, if he will, influence the thought of the public in his immediate territory.

If, therefore, he gets the need for food conservation thoroughly impressed upon his own consciousness, if he appreciates what must be done and why it must be done—in other words, if he becomes thoroughly imbued with the imperative necessity for the conservation of our food supplies, he will both consciously and unconsciously pass this message along to his clientele with all the earnestness and conviction that he possesses.

He may and should do this in his advertising by announcements of the rearrangements that people should make in their eating schedules. He may and should do it by window displays, visualizing food conservation. In this connection a nationwide window display campaign will give him excellent ideas in this connection, or he may get this more definite information by writing to the U. S. Food Administration, Washington.

He may and should do it in his personal mode of living and his contact with his fellow men. He should first instruct every one of his employees as to their obligations in the matter of food conservation so that all will live according to the Food Administration recommendations and instruct their families to do likewise. He should also instruct them to see that their families sign the food pledge card.

The small retail merchant, by his influence and example, can be of tremendous assistance to the people of the world in this critical period. He may supplement his other work by taking an active part in the distribution of the posters which are being used in connection with the pledge card campaign, and by having cards printed with food slogans and enclosed in merchandise packages.

The daily papers are carrying food messages that are given out by the Food Administration, and that every merchant can utilize. In addition, all the trade papers have details as to food conservation wherefrom he may obtain definite information. There is a fund of opportunities for the small retail merchant to help if he will fully appreciate the gravity of the food situation.

It is a problem that will not solve itself, and in fact cannot be solved without the fullest co-operation of the consuming public, who will benefit by the solution or who will suffer by a failure to solve it.

ARMOUR NOT TO RETAIL.

At the session of the executive board of the National Retail Grocers' Association, held last week in Washington, a report was made bearing on the rumor that the retailers were to have formidable competition from Armour & Company. Sol Westerfeld, vice-president of the association, submitted a report to the board, based on a conference with J. Ogden Armour, president of Armour & Company. Mr. Westerfeld's report contained the following statement from Mr. Armour:

"I am not going into the retail business. Neither will Armour & Company. There is no crying need for such a move now, and if there ever is I hope it will not come in my lifetime, for I do not intend to add the woes of retailing to the burdens of manufacturing and wholesaling.

"With reference to the rumors you speak of, I will say this: Neither Armour & Company nor myself are in any way interested in chain stores or like enterprises, and as president of Armour & Company I can state that we have no intention of acquiring any such interests. There is nothing to the rumors.

"It ought to be apparent to any thinking man that we could not go into the retail business on any scale except one so vast that it would enable us to handle our entire output of food products. Ten stores, or a hundred stores, or a thousand stores would not be enough, and we could not expect to have customers for the remainder from among our retail competitors. It would be folly for us to enter the retail business, for it would require the expenditure of millions upon millions of dollars, and the result would not be pleasing either to us or to the public which frowns upon monopoly.

"While I am convinced that there are too many retailers for their own best interests and those of the general public, and while I know that there are some bad retail practices that ought to be eliminated, I am nevertheless well aware of the handicaps under which the retailers of the nation work, and I regard them, on the whole, as being indispensable. They are far from being overpaid for the service they give.

"There will be no change in our policy toward the retailers. We will continue to regard them as our co-workers and not in any sense as our competitors. We will continue endeavoring to create a ready market for their goods, because as they prosper, so will we. Let me reiterate: we are not going to compete with our own customers in the retail business."

"BEEFLESS TUESDAY" AT HOTELS.

As fast as their facilities can be adjusted, the hotels of the United States are coming to one beefless day weekly, preferably Tuesday, a conservation plan suggested to them by the Hotel Section of the United States Food Administration. Beefless Tuesday was tried for the first time recently in a New York hotel. About 2,000 people eat lunch daily at this hotel, and there were only three orders for beef, which were canceled when the idea was explained. Thereupon, beefless Tuesday was adopted by hotels in New York City, and later in New York State and Boston.

In some sections of the country there was considerable explanation needed to secure public co-operation in the smooth working of a beefless day each week, while in other sections it has been found possible to go even further, the Wisconsin Federal Food Administrator having proclaimed a beefless Tuesday and wheatless Wednesday in that State.

In Boston beefless Tuesday was started by the hotel men with the following suggestions. All hotels, restaurants and clubs were requested to observe it.

Memorandum for Waiters.

Owing to the scarcity of all foods and extras it is important that the following rules should be observed strictly:

Butter and rolls or bread of any kind shall not be put on the table until the guest is actually served with the first course whether it is soup or any other dish on the bill of fare.

In serving butter waiters must take from the storeroom only one piece for each guest.

Waiters, in recommending foods to guests, must be particular not to mention any foods that it is necessary to fry. Leave it to them to mention it first.

Waiters are requested to conserve all kinds of food possible and to see that there is not any waste. If certain kinds of meats that have fat on them are served and the fat is left, see that this fat is returned to the steward, as it can be used for soap purposes.

Recommend to the guests fruits and vegetables that are in season; also all kinds of fish and sea food.

Do not serve hot milk with coffee, tea, chocolate, or cocoa unless ordered.

Waiters observing the above requests will be of as much service to our country as though they were carrying a rifle.

WEEKLY RATION ALLOWED GERMANS.

Information concerning the weekly ration now being allowed the German people and the civilian population of the occupied portions of northern France and Belgium has been received by the United States Food Administration. In food value the ration is insufficient properly to maintain bodily health and vigor.

The German ration is as follows, the amounts being those allowed per person per week:

Flour, 3.45 pounds; potatoes, 7.05 pounds; cereals (oats, beans and peas), 7 ounces; meat, 8.8 ounces; sugar, 3 ounces; butter and margarine, 2.8 ounces; and other fats, 2.8 ounces.

Stated in terms of American house-keeping, these items amount to sufficient flour to bake 4½ pounds of bread; one-half peck of potatoes; a cupful of beans, peas and oatmeal; one-half pound of meat; 12 dominoes of sugar; 6 individual patties of butter; and an equal amount of other fats.

For the population of that portion of northern France occupied by the Germans, the allowance is as follows:

Sufficient flour for five pounds of bread; one-fifth peck of potatoes; one cupful of cereals; 12 1/3 ounces of bacon and lard; and 10 dominoes of sugar.

Here meat, butter and margarine are all replaced by bacon and lard. The allowances of flour and cereals are slightly increased, but the allowance of potatoes is less than

half the German ration, while that of sugar is also reduced even below the meager German allowance.

The ration for the civilian population of the occupied portion of Belgium is similar to that of northern France, except bacon and lard are replaced by meat and butter.

The German ration compared with the ration used as standard for purposes of comparison by the Food Administration shows that in body-building protein the Germans have .41 of a pound, and the standard ration 1.08 pounds. In fats, the German ration contains .43 of a pound, as compared with standard .7 pound. In carbohydrates, the German ration contains 4.17 pounds, as compared to 9.9 pounds for the standard ration. In total calories, the German ration aggregates 10,542 as compared to 24,000 in the standard ration.

The standard ration is regarded as sufficient only for a person in a sedentary occupation, or one involving relatively slight physical labor; and yet it provides 2½ times as much body-building protein, and nearly twice as much fat, and nearly 2½ times as much carbohydrates as the German ration.

In the ration for northern France, the substitution of bacon and lard makes the weekly allowance of protein equal only three-fourths of the German ration, and only one-third of the standard ration.

On the whole, it may be said that for a person in an occupation requiring only a moderate degree of activity, these rations provide considerably less than the amounts requisite to maintain bodily health and vigor.

The greatest efficiency is in energy-producing foodstuffs, although the lack of body-building proteins is physiologically more important, and liable to have more serious and more permanent results.

LOCAL AND PERSONAL.

William Neimann's butcher shop in Barnston, Neb., has been destroyed by fire.

Thomas W. Fisher will start in the meat and grocery business at Edgertown, Mass.

A new market is to be built on Main street, Madison, Conn., for Charles W. Camp. The meat market at 840 Braddock avenue, Braddock, Pa., conducted by Heininger Bros., has been destroyed by fire.

Alexander Marketing Company, Houston, Tex., has been incorporated with a capital stock of \$50,000 by James Turnbull, S. J. Alexander and E. R. Jones.

Knobles Market, Inc., Rochester, N. Y., to deal in provisions, has been incorporated with a capital stock of \$50,000 by George M. Knobles, Milton E. Knobles and Jeanne Taylor.

Mr. Amistadi has opened the Balkan Meat Market on Lake street, Chisholm, Minn.

P. B. Weaver will open a meat and grocery market in Athens, Ohio.

Michael Coogan, for many years in the market business, and who established with his partner, the late John McIntyre, a chain of markets in New Hampshire cities, died at his home in Dover, N. H., at the age of 69. Mr. Coogan was born in Ireland.

A petition in bankruptcy has been filed by Harry Bogolowitz, a meat and grocery dealer at Winsted, Conn.

Frank Robotham of Unionville, Conn., has purchased the meat market in Bristol, Conn., formerly conducted by John E. Rourke and George Burnett.

John Leich bought the meat market in Wausau, Wis., formerly conducted by Pfeifer & Klecker.

Ernst Oschman succeeds M. C. Nowack in the meat business at Watertown, Wis.

C. E. Gosselin has sold his meat market in New Auburn, Wis., to Joseph Coubal.

Barney Cripean's meat market in Kenosha, Wis., is closed.

E. Thompson will open a meat market in Dallas Center, Iowa.

J. S. B. Sears has been succeeded in the meat business at Inkster, N. D., by Arthur Kelly.

Martin Hooland sold his interests in the City Meat Market, Boyceville, Wis., to W. J. Elithorp.

Henry Helgeson has been succeeded in the meat market at Wanamingo, Minn., by W. Underdahl.

The meat business in Ronan, Mont., formerly conducted by C. W. Wilmant, has been purchased by Emil DePhelps.

Olaf Nelson purchased C. A. Fossum's meat market in Arnegard, N. D.

Nicola Shaheen opened a meat market at 1135 Hamilton Blvd., Detroit, Mich.

Emmet Grimes sold his meat market in Epworth, Iowa, to Joseph Kenneally.

Jacob Schoenmann has purchased a meat market in Arlington, Minn.

C. J. Jones has sold his interest in the meat business at Ingomar, Mont., to his partner, N. J. Nielsen.

Charles McFarland bought the Cash Meat Market in Marathon, Iowa.

Clyde E. Hough sold his meat market in Eldorado, Iowa, to Albert DeFriez.

Lawrence Beaudoin sold the Central Meat Market in Manistique, Mich., to Levine Bros.

Magnus Frederickson has succeeded to the entire meat business of Frederickson & Couturier in Northport, Mich.

The Castenholz Company, Muskegon, Mich., has been organized with a capital stock of \$20,000, to conduct a wholesale and retail meat business.

Owing to the drafting of Ray A. Hohberger the meat and grocery firm of Hohberger & Son at Boise, Idaho, will discontinue.

T. J. Field has purchased the interest of F. O. Willard in the German meat market at Almira, Wash.

R. W. Crosby has succeeded A. D. Smith as manager of the Farmers' Meat Market, Almira, Wash.

H. A. Joughin is constructing a cold storage plant in connection with his meat market at Libby, Mont.

B. M. Toivonen has succeeded to the meat and grocery business of Lehtinen, Maki & Toivonen at Duluth, Minn.

The Chain Grocery & Meat Company has purchased the business of E. C. Symonds in Sioux City, Ia.

J. G. Bradford has purchased the stock and fixtures of the Central Market & Grocery, Waurika, Okla.

W. A. Droege has been succeeded in the meat business at Burlingame, Kan., by J. G. Denny & Son.

The meat market at Grove, Okla., formerly conducted by McCool & Raines, is now conducted by James Vandagriff.

A grocery store has been opened in connection with the meat market in Manchester, Kan., conducted by H. R. Matteson.

T. E. Newton has sold his meat market in Iola, Kan., to Grover Menzie.

Clyde Elliott and E. E. Simpson have purchased the C. O. D. Meat Market in Miami, Okla.

H. Devero has sold his meat market in Haskell, Okla., to L. J. Wantland.

W. E. Moore has moved his meat market in Marysville, Kan., from 908 Broadway to 719 Broadway.

New York Section

A. E. Peterson, of Chicago, head of Wilson & Co.'s beef department, was in town this week.

President Edward Morris, of Morris & Co., was a visitor to New York during the past week.

Harry McLerie, a member of the staff of Charles H. Swift at Chicago, was in New York this week.

T. C. Sullivan, head of Swift & Co.'s provision department in New York, returned this week from a Western trip.

Swift & Company's sales of beef in New York City for the week ending October 20, 1917, averaged as follows: domestic beef, 15.10c. per pound.

Calfskins are precious these days. Skins weighing from 9 to 12 pounds are now paid for by the pound, actual weight, instead of merely averaging the weights.

Philip Ohl, Inc., has been incorporated with a capital of \$6,000, to do a provision business in New York. Philip Ohl, Louis Ohl and William F. Ohl are the incorporators.

Food Administrator Hoover has appointed Arthur Williams, general manager of the New York Edison Company, as food administrator for New York City. Mr. Williams is a well-known electrical engineer.

The meat trade was active in the big Liberty Bond drive this week, under the chairmanship of W. H. Noyes, and up to Wednesday night only the totals from this trade in New York were reported as \$510,800.

The following is a report of the number of pounds of meat, fish, poultry and game seized and destroyed in the City of New York, during the week ending October 19, 1917, by the New York City Department of Health: Meat—Manhattan, 206 lbs.; Brooklyn, 866 lbs.; total, 16,072 lbs. Fish—Manhattan, 2,005 lbs.

Edward De Noyelles, poultry commission merchant, for more than thirty years in business at West Washington Market and head of the firm of S. De Noyelles & Co., died last Monday, at his home, No. 300 West 106th street, of paralysis. He was born in New City, N. Y., sixty years ago and came to Manhattan when twenty-five. He leaves a wife and one son.

Leopold Simon, a veteran of the New York beef trade, who was connected with the United Dressed Beef Company for 25 years, died on October 14, at his home, No. 666 St. Nicholas avenue, at the age of 74 years. He was the father of Jake Simon, of the Southern Beef Company, of No. 506 Ninth avenue, and of Jesse Simon, of No. 1577 Third avenue. He leaves a widow, three sons and two daughters.

EVERY OTHER DAY MEATLESS.

Every other day a meatless day is the suggestion made in a report to Commissioner Emerson by Lucius P. Brown, director of the New York City Health Department's Bureau of Food and Drugs. Mr. Brown bases his recommendations on a study made by one of his dietitians, Inspector Graef, who has made a careful comparison of the costs of the various elements in a standard dietary in the largest cities of the United States.

Inspector Graef finds that the cheapest wholesale dietary for a family of five (man, wife and three children) costs \$9.67 a week in New York City. The same dietary costs only \$9.25 in New Orleans, \$9.14 in Boston and \$9.12 in San Francisco. In Chicago, on the other hand, this dietary costs \$9.89; that is even more than in New York City. The average for twenty-four cities and towns in the United States was \$9.43.

The menus provided at these figures are not especially tempting. A really palatable dietary will cost approximately 25 per cent. more than the price just quoted.

A comparison of the prices charged in the different cities shows that both bread and meat are high in New York City. For this

reason the family of limited means is urged to make every other day a meatless day. According to Director Brown, meat is used mainly as a building food; that is, to supply protein. If the people are really to economize they must cut down their present consumption of meat.

FOREIGN COMMERCIAL EXCHANGE.

New York, October 25.—Foreign commercial exchange rates, as far as quoted, are:

| | |
|------------------------------|----------------|
| London— | |
| Bankers, 60 days..... | 4.71 |
| Cable transfers..... | 4.76½ |
| Demand sterling..... | 4.75½ |
| Commercial bills, sight..... | 4.74½ |
| Commercial, 60 days..... | 4.70½ |
| Commercial, 90 days..... | 4.68½ |
| Paris— | |
| Commercial, 90 days..... | No quotations. |
| Commercial, 60 days..... | 5.83½ |
| Commercial, sight..... | 5.78½ |
| Bankers' cables..... | 5.75½ |
| Bankers' checks..... | 5.77½ |
| Berlin— | |
| Commercial, sight..... | No quotations. |
| Bankers' sight..... | No quotations. |
| Bankers' cables..... | No quotations. |
| Antwerp— | |
| Commercial, 60 days..... | No quotations. |
| Bankers' sight..... | No quotations. |
| Bankers' cables..... | No quotations. |
| Amsterdam— | |
| Commercial, sight..... | 42½ |
| Commercial, sight..... | 42½ |
| Bankers' sight..... | 42½ |
| Copenhagen— | |
| Bankers' checks..... | 32½ |

WESTERN DRESSED MEAT PRICES IN EASTERN MARKETS.

Wholesale prices of Western dressed beef, lamb and mutton at New York and other Eastern markets on representative market days this week are reported as follows by the Office of Markets of the United States Department of Agriculture:

MONDAY, OCTOBER 22, 1917.

| Fresh beef, Western dressed: | | New York | Philadelphia | Washington |
|---|---------------|-------------|--------------|-------------|
| Steers: | | \$ —@— | \$ —@— | \$ —@— |
| Choice..... | \$19.50@21.00 | 18.00@20.00 | 17.50@20.50 | 18.00@19.50 |
| Good..... | 17.00@19.00 | 15.00@17.00 | 14.00@17.00 | 14.00@17.00 |
| Medium..... | 15.00@17.00 | 12.50@14.00 | 12.00@13.50 | 11.50@14.00 |
| Common..... | —@— | —@— | —@— | —@— |
| Cows: | | | | |
| Good..... | 13.50@14.50 | 14.00@14.50 | 13.50@14.00 | 14.00@15.00 |
| Medium..... | 12.50@13.50 | 13.00@14.00 | 13.00@13.50 | 13.00@14.00 |
| Common..... | —@— | 12.00@13.00 | 11.00@12.50 | 11.50@13.00 |
| Bulls: | | | | |
| Medium..... | 11.00@12.00 | 12.00@13.00 | 12.00@12.50 | —@— |
| Common..... | —@— | 11.25@12.00 | 11.00@12.00 | —@— |
| Fresh lamb and mutton, Western dressed: | | | | |
| Lamb: | | | | |
| Choice..... | 25.00@25.50 | 24.00@24.50 | 24.00@25.00 | 25.00@26.00 |
| Good..... | 24.00@25.00 | 23.50@24.00 | 23.00@24.00 | 24.00@25.00 |
| Medium..... | —@— | 22.50@23.50 | 20.00@22.00 | 22.00@24.00 |
| Common..... | —@— | 21.50@22.50 | 18.00@20.00 | 20.00@22.00 |
| Yearlings: | | | | |
| Good..... | 20.00@22.00 | 20.50@21.50 | 20.00@21.00 | —@— |
| Medium..... | 17.00@18.00 | —@— | 19.00@20.00 | —@— |
| Common..... | —@— | 16.00@18.00 | 15.00@16.00 | —@— |
| Mutton: | | | | |
| Good..... | 18.00@19.00 | 20.00@21.00 | 18.00@19.00 | —@— |
| Medium..... | 17.00@18.00 | 18.00@20.00 | 17.00@18.00 | —@— |
| Common..... | —@— | 16.00@18.00 | 15.00@16.00 | —@— |

WEDNESDAY, OCTOBER 24, 1917.

| Fresh beef, Western dressed: | | New York | Philadelphia | Washington |
|---|-------------|-------------|--------------|-------------|
| Steers: | | | | |
| Good..... | 16.00@18.50 | 17.50@20.00 | 18.00@21.00 | —@— |
| Medium..... | 15.00@16.00 | 15.00@17.00 | 14.00@17.00 | 14.00@17.00 |
| Common..... | 14.00@15.00 | 12.00@14.00 | 12.00@13.50 | 11.50@14.00 |
| Cows: | | | | |
| Good..... | 13.50@14.00 | 14.00@14.50 | 13.50@14.00 | 14.00@15.00 |
| Medium..... | 12.50@13.50 | 13.00@14.00 | 13.00@13.50 | 13.00@14.00 |
| Common..... | —@— | 12.00@13.00 | 11.00@12.50 | 11.50@13.00 |
| Bulls: | | | | |
| Medium..... | 11.00@12.00 | 12.00@13.00 | 12.00@12.50 | —@— |
| Common..... | —@— | 11.50@12.00 | 11.00@12.00 | —@— |
| Fresh lamb and mutton, Western dressed: | | | | |
| Lamb: | | | | |
| Choice..... | 25.00@25.50 | 23.50@24.00 | 23.00@24.00 | 26.00@27.00 |
| Good..... | 24.00@25.00 | 23.00@23.50 | 22.00@23.00 | 25.00@26.00 |
| Medium..... | 23.00@24.00 | 22.00@23.00 | 21.00@22.00 | 24.00@25.00 |
| Common..... | —@— | 20.00@22.00 | 18.00@20.00 | 20.00@22.00 |
| Yearlings: | | | | |
| Good..... | 20.00@22.00 | 20.50@21.50 | 20.00@21.00 | —@— |
| Medium..... | 17.00@18.00 | —@— | 19.00@20.00 | —@— |
| Common..... | 14.00@16.00 | —@— | —@— | —@— |
| Mutton: | | | | |
| Good..... | 18.00@19.00 | 19.00@21.00 | 18.00@19.00 | —@— |
| Medium..... | 17.00@18.00 | 18.00@19.00 | 17.00@18.00 | —@— |
| Common..... | —@— | 16.00@18.00 | 15.00@16.00 | —@— |

Lamb prices "pluck in" at New York City and Philadelphia. All other lamb and mutton prices "pluck out."

HEARN West Fourteenth St., New York

NO MEATS BUT EVERYTHING GROCERIES IN DRY GOODS LIQUORS AND APPAREL

WOMEN PACKERS' WAR COSTUME.

Employment of increased numbers of women in the manufacturing end of Morris & Company's packing plants has made it necessary to introduce the wearing of "feminals," to reduce as far as possible the danger of accidents resulting from clothing becoming entangled in machinery.

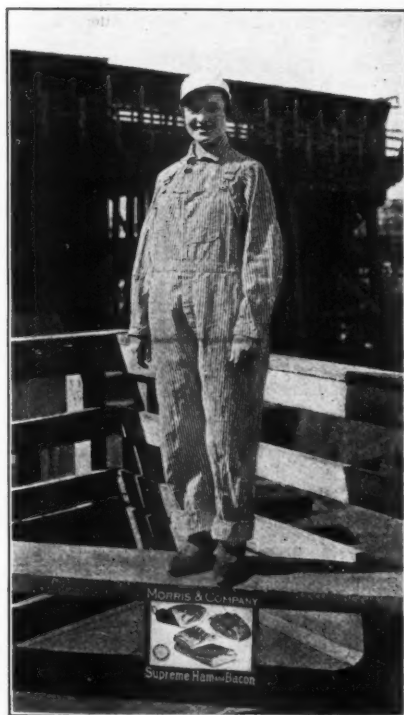
At first there was some pouting among the women employees, but after several of

them in local stock yards until a carload shipment is collected, according to specialists of the United States Bureau of Markets. They point out that at this and other seasons when runs are light, it often takes local buyers four or five days to assemble enough small lots for a carload. As facilities for feed and watering are inferior in small yards, the hogs make no further gains on their feed and often suffer actual loss of live weight. Local buyers, therefore, would do well to specify a certain day for the delivery of lots from the various farms, and

load and ship without holding. Farmers also could club together to make up co-operative carload shipments on regular week days, thus saving the margin lost in individual small lot selling.

AS SUBSTITUTES FOR LARD.

In order to provide substitutes for lard and cooking fats, the Food Administration is arranging for the import of larger supplies of cocoanut oil, palm oil, soya beans and oils of kindred natures.



WOMEN PACKERS' WAR COSTUME.

them had been won over to the idea they became strong advocates of this style of attire, because of the freedom of movement allowed the body and because of the warmth of the clothes.

Morris & Company have increased by several thousand the number of its women employees since so many men have been taken into the army.

WASTE IN HOLDING HOGS.

A loss of live weight of hogs and waste of feed result from the practice of purchasing local hogs in small lots and holding

We Do Not Want Our Food Ration Policed

The United States Food Administration says:

A sufficient and regular supply of food for the maintenance of the great field armies of our fighting allies and of their no less great armies of working men and working women in the war industries, and, finally, for the maintenance of the women and children in the home, is an absolute necessity, second to no other for the successful prosecution of the war for liberty. In the providing of this food for the great allied food pool the United States plays a predominant part, for we have long been the greatest granary, food store and butcher shop in the world.

We can not and we do not wish, with our free institutions and our large resources of food, to imitate Europe in its policed rationing, but we must voluntarily and intelligently assume the responsibility before us as one in which everyone has a direct and inescapable interest.

BONE CRUSHERS



WILLIAMS

Williams Bone Crushers and Grinders are not alone suitable for grinding bone for fertilizer purposes, they are also suitable for crushing bone for glue and case hardening purposes. Every packer having to dispose of his bone whether Green, Raw, or Junk and Steamed bone, will do well to get in touch with Williams.

Williams machines are also suitable for Tankage, Cracklings, Beef Scrap, Oyster and Clam Shells, and any other material found around the packing plant requiring crushing or grinding.

Send for catalog No. 9.

THE WILLIAMS PAT. CRUSHER & PULVERIZER CO.

Works:
ST. LOUIS

General Sales Dept., Old Colony Bldg.
CHICAGO

67 Second St.
SAN FRANCISCO

NEW YORK MARKET PRICES

LIVE CATTLE.

| | |
|------------------------------------|--------------|
| Steers, common to fairly good..... | \$9.25@13.30 |
| Oxen | @ 7.50 |
| Bulls | 6.00@ 8.00 |
| Cows | 4.10@ 8.00 |

LIVE CALVES.

| | |
|--------------------------------------|-------------|
| Live veals | 12.00@16.25 |
| Live calves, fed | 9.00@10.00 |
| Live calves, Southern | 7.50@10.00 |
| Live calves, culls, per 100 lbs..... | 9.00@11.00 |
| Live calves, grassers | 7.00@ 8.00 |

LIVE SHEEP AND LAMBS.

| | |
|--|-------------|
| Live lambs, ordinary to prime..... | 14.50@17.75 |
| Live lambs, culls | @— |
| Live sheep, very common to ordinary..... | 7.00@11.00 |
| Live sheep, ewes | @— |
| Live sheep, culls | @— |

LIVE HOGS.

| | |
|---------------------|-------------|
| Hogs, heavy | 15.50@16.00 |
| Hogs, medium | 15.50@16.00 |
| Hogs, 140 lbs. | 15.25@15.50 |
| Pigs | 14.00@15.00 |
| Roughs | 14.00@15.00 |

DRESSED BEEF.

CITY DRESSED.

| | |
|-----------------------------|---------|
| Choice native heavy | .22 @23 |
| Choice, native light | .20 @23 |
| Native, common to fair..... | .15 @19 |

WESTERN DRESSED BEEF.

| | |
|------------------------------|-----------|
| Choice native heavy | .21 @22 |
| Choice native light | .20 @21 |
| Native, common to fair | .18 @19 |
| Choice Western, heavy | .17½ @18½ |
| Choice Western, light | .15 @16 |
| Common to fair Texas | .13 @15 |
| Good to choice heifers | .19 @20 |
| Common to fair heifers | .16 @17 |
| Choice cows | .12 @14½ |
| Common to fair cows | .11 @12½ |
| Fresh Bologna bulls | .11½ @12½ |

BEEF CUTS.

| | Western. | City. |
|---------------------------|----------|----------|
| No. 1 ribs..... | .30 @34 | .28 @30 |
| No. 2 ribs..... | @22 | .22 @25 |
| No. 3 ribs..... | @15 | .18 @20 |
| No. 1 loins..... | .30 @34 | .30 @33 |
| No. 2 loins..... | .22 @25 | .25 @28 |
| No. 3 loins..... | .15 @18 | .17 @20 |
| No. 1 hinds and ribs..... | @30 | .26 @28 |
| No. 2 hinds and ribs..... | @18 | .20 @25 |
| No. 3 hinds and ribs..... | @14 | .16 @19 |
| No. 1 rounds..... | .18 @18½ | .19 @19½ |
| No. 2 rounds..... | .15½ @16 | .18 @18½ |
| No. 3 rounds..... | .14 @15 | @17½ |
| No. 1 chucks..... | .15 @18 | .18 @18½ |
| No. 2 chucks..... | .15 @17 | .17 @17½ |
| No. 3 chucks..... | .13 @16 | .16 @16½ |

DRESSED CALVES.

| | |
|---|---------|
| Veals, city dressed, good to prime, per lb..... | @25 |
| Veals, country dressed, per lb..... | @22 |
| Western calves, choice | .23 @24 |
| Western calves, fair to good..... | .20 @21 |
| Grassers and buttermilks..... | .13 @15 |

DRESSED HOGS.

| | |
|---------------------|------|
| Hogs, heavy | @23½ |
| Hogs, 160 lbs. | @23½ |
| Hogs, 160 lbs. | @24 |
| Hogs, 140 lbs. | @24½ |
| Pigs | @24½ |

DRESSED SHEEP AND LAMBS.

| | |
|----------------------------|---------|
| Spring lambs, choice | @24 |
| Lambs, choice | @— |
| Lambs, good | @23 |
| Lambs, medium to good..... | @21½ |
| Sheep, choice | .18 @19 |
| Sheep, medium to good..... | .17 @18 |
| Sheep, culls | .10 @17 |

PROVISIONS.

(Jobbing Trade.)

| | |
|-------------------------------------|---------|
| Smoked hams, 10 lbs. avg..... | @29 |
| Smoked hams, 12 to 14 lbs. avg..... | @28½ |
| Smoked hams, 14 to 16 lbs. avg..... | @28 |
| Smoked picnic, light | @24½ |
| Smoked picnic, heavy | @24 |
| Smoked shoulders | @25 |
| Smoked beef tongue, per lb..... | .25 @27 |
| Smoked bacon (rib in)..... | @37 |
| Dried beef sets | @32 |
| Smoked beef tongue, per lb..... | .30 @31 |
| Pickled bellies, heavy..... | @33 |

FRESH PORK CUTS.

| | |
|---------------------------------|---------|
| Fresh pork loins, city | @35 |
| Fresh pork loins, Western | @32 |
| Frozen pork loins | .25 @28 |
| Fresh pork tenderloins | @39 |
| Frozen pork tenderloins | @37 |
| Shoulders, city | @29 |
| Shoulders, Western | @27 |
| Butts, regular | @31 |
| Butts, boneless | @39 |
| Fresh hams, city | @30 |
| Fresh hams, Western | @28 |
| Fresh picnic hams | @24 |

BONES, HOOFS AND HORNS.

| | |
|---|---------------|
| Round shin bones, avg. 48 to 50 lbs. per 100 pcs..... | 85.00@87.50 |
| Flat shin bones, avg. 40 to 45 lbs. per 100 pcs..... | 75.00@77.50 |
| Black hoofs, per ton..... | 80.00@90.00 |
| Striped hoofs, per ton..... | 80.00@90.00 |
| White hoofs, per ton..... | 90.00@95.00 |
| Thigh bones, avg. 85 to 90 lbs. per 100 pcs..... | @140.00 |
| Horns, avg. 7½ oz. and over, No. 1's..... | 185.00@200.00 |
| Horns, avg. 7½ oz. and over, No. 2's..... | @125.00 |
| Horns, avg. 7½ oz. and over, No. 3's..... | @ 90.00 |

BUTCHERS' SUNDRIES.

| | |
|--|-------------------|
| Fresh steer tongues, L. O. trim'd..... | .22 @24c. a pound |
| Fresh steer tongues, untrimmed..... | @17c. a pound |
| Fresh cow tongues | @16c. a pound |
| Calf's heads, scalded | @85c. a pair |
| Sweetbreads, real | .40 @40c. a pound |
| Sweetbreads, beef | .35 @40c. a pound |
| Calves' livers | @30c. a pound |
| Beef kidneys | @15c. a pound |
| Mutton kidneys | @20c. a pound |
| Livers, beef | .16 @18c. a pound |
| Oxtails | @12c. a pound |
| Hearts, beef | @12½c. a pound |
| Rolls, beef | .21 @24c. a pound |
| Tenderloin, beef, Western..... | .35 @40c. a pound |
| Lambs' fries | @12c. a pound |
| Extra lean pork trimmings | @24c. a pound |
| Blade meat | @18c. a pound |

BUTCHERS' FAT.

| | |
|-----------------------------|---------|
| Ordinary shop fat | @ 7½ |
| Suet, fresh and heavy | @11½ |
| Shop bones, per cwt..... | .25 @35 |

SAUSAGE CASINGS.

| | |
|---|------|
| Sheep, imp., wide, per bundle..... | • |
| Sheep, imp., medium wide, per bundle..... | • |
| Sheep, imp., narrow, per bundle..... | • |
| Hog, free of salt, tcs. or bbls., per lb. f. o. b. New York | @95 |
| Hog, extra narrow, selected, per lb..... | @— |
| Hog middles | @25 |
| Hog bungs | @— |
| Beef rounds, domestic, per set, f. o. b. New York | @14 |
| Beef rounds, export, per set, f. o. b. New York | @20 |
| Beef bungs, piece, f. o. b. New York..... | @14 |
| Beef middles, per set, f. o. b. New York..... | @35 |
| Beef weasands, No. 1s, each..... | @ 8½ |
| Beef weasands, No. 2s, each..... | @ 4 |
| Beef bladders small, per doz..... | @95 |

*Owing to unsettled war conditions reliable sheep casing quotations cannot be given.

SPICES.

| | Whole. | Ground. |
|----------------------------|--------|---------|
| Pepper, Sing., white | 27 | 29 |
| Pepper, Sing., black | 25 | 27 |
| Pepper, Penang, white..... | 27 | 29 |
| Pepper, red | 10 | 10 |
| Allspice | 19 | 7½ |
| Cinnamon | 22 | 26 |
| Coriander | 16 | 18 |
| Cloves | 55 | 60 |
| Ginger | 20 | 23 |
| Mace | 56 | 60 |

CURING MATERIALS.

| | |
|---|------|
| Refined saltpetre, granulated, bbls..... | @28 |
| Refined saltpetre, crystals, bbls..... | @32 |
| Refined nitrate of soda, gran., f. o. b. N. Y. | @ 6½ |
| Refined nitrate of soda, crystals..... | @ 7 |

GREEN CALFSKINS.

| | |
|------------------------------------|-------|
| No. 1 skins..... | @ .50 |
| No. 2 skins..... | @ .48 |
| No. 3 skins..... | @ .35 |
| Branded skins | @ .40 |
| Ticky skins | @ .40 |
| No. 1 B. M. skins..... | @ .48 |
| No. 2 B. M. skins..... | @ .48 |
| No. 1, 12½-14 | @6.25 |
| No. 2, 12½-14 | @6.00 |
| No. 1 B. M., 12½-14..... | @6.00 |
| No. 2 B. M., 12½-14..... | @5.75 |
| No. 1 kips, 14-18..... | @6.50 |
| No. 2 kips, 14-18..... | @6.25 |
| No. 1 B. M. kips, 14-18..... | @6.25 |
| No. 2 B. M. kips..... | @6.00 |
| No. 1 heavy kips, 18 and over..... | @7.50 |
| No. 2 heavy kips, 18 and over..... | @7.75 |
| Branded kips | @5.50 |
| Heavy branded kips | @6.75 |
| Ticky kips | @5.50 |
| Heavy ticky kips | @6.75 |

Hereafter calfskins from 9 to 12 lbs. will be paid for by the pound, actual weight.

DRESSED POULTRY.

TURKEYS.

| | |
|----------------------------------|---------|
| Barrels—Iced— | |
| Western, dry-picked, spring..... | .30 @35 |
| Western, old hens or toms..... | @— |
| Texas, fair to good..... | @— |

CHICKENS.

| | |
|---|---------|
| Fresh soft-meated, barrels— | |
| Phila. and L. I. fancy broilers, 3 to 4 lbs. to pair | @38 |
| Western, dry-picked, broilers, per lb..... | @30 |
| Virginia milk-fed, mixed weights, per lb..... | @28 |
| Nearby squab broilers, 2 to 2½ lbs. to pair, per pair | .75 @90 |
| Chickens—Fresh—Boxes—Dry-packed. | |
| Western, milk-fed, 17 lbs. to doz. and under | @36 |
| Western, milk-fed, 18 to 24 lbs. to doz..... | @34 |
| Western, milk-fed, 25 to 29 lbs. to doz..... | @30 |
| Western, milk-fed, 30 to 36 lbs. to doz..... | @24 |
| Western, milk-fed, 37 to 42 lbs. to doz..... | @24 |
| Western, milk-fed, 43 to 47 lbs. to doz..... | @24 |
| Western, milk-fed, 48 lbs. and up to doz..... | @26 |
| Western, corn-fed, 17 lbs. to doz. and under | .32 @35 |
| Western, corn-fed, 18 to 24 lbs. to doz..... | .32 @34 |
| Western, corn-fed, 25 to 29 lbs. to doz..... | @29 |
| Western, corn-fed, 30 to 36 lbs. to doz..... | @23 |
| Western, corn-fed, 37 to 42 lbs. to doz..... | @23 |
| Western, corn-fed, 43 to 47 lbs. to doz..... | @23 |
| Western, corn-fed, 48 to 55 lbs. to doz..... | @25 |

| | |
|--|------|
| Fowls—12 to box, milk-fed, dry-packed— | |
| Western, boxes, 60 lbs. and over to doz., dry-picked | @28½ |
| Western, boxes, 48 to 55 lbs. to doz., dry-picked | @28 |
| Western, boxes, 43 to 47 lbs. to doz., dry-picked | @25½ |
| Western, boxes, 36 to 42 lbs. to doz., dry-picked | @24 |
| Western, boxes, 30 to 35 lbs. to doz., dry-picked | @23 |
| Western, boxes, under 30 lbs. to doz..... | @21 |
| Fowls—Fresh, dry-packed, corn-fed, 12 to box— | |
| Western, 60 lbs. and over to doz., dry-picked | @28 |
| Western, 48 to 55 lbs. to doz., dry-picked | @27½ |
| Western, 43 to 47 lbs. to doz., dry-picked | @24½ |
| Western, 36 to 42 lbs. to doz., dry-picked | @23½ |
| Western, 30 to 35 lbs. to doz., dry-picked | @22 |
| Western, under 30 lbs. to doz., dry-picked | @21 |

| | |
|---|------|
| Fowls—Barrels, dry-packed—Iced— | |
| Western, boxes, 5 lbs. and over..... | @27½ |
| Western, boxes, 4 to 4½ lbs. dry-pkd..... | @27 |
| Old Cocks, per lb..... | @20 |
| Southern large | @26 |

| | |
|---|-------------|
| Other Poultry— | |
| Squabs, prime, white, 10 lbs. to doz., per doz..... | 5.50 @ 5.75 |
| Long Island Spring Ducklings..... | @27 |

FROZEN.

| | |
|---|-----|
| Turkeys— | |
| Western, small boxes, dry-pkd., selected young hens | @38 |
| Western, small boxes, dry-pkd., selected young toms | @38 |
| Western, bbls., dry-pkd., selected young hens | @37 |
| Western, bbls., dry-pkd., selected young toms | @37 |
| Western, bbls., dry-pkd., young hens and toms | @37 |
| Texas dry-pkd., average best | @33 |
| Turkeys, No. 2 | @24 |
| Old hens | @— |
| Old toms | @— |

LIVE POULTRY.

| | |
|----------------------------|---------|
| Chickens, average run..... | .18 @19 |
| Fowls, average run..... | .18 @19 |
| Roosters, old | @16 |
| Turkeys | @— |
| Geese | @— |
| Ducks, average run | .23 @24 |

BUTTER

| | |
|--------------------------------------|----------|
| Creamery, extra (92 score)..... | .44½ @45 |
| Creamery, higher (scoring lots)..... | .45½ @46 |
| Creamery, Firsts | .43 @44½ |
| Process, Extras | .42 @42½ |
| Process, Firsts | .40½ @41 |

EGGS.

| | |
|------------------------------------|----------|
| Fresh gathered, extras..... | .45 @46 |
| Fresh gathered, extra firsts | .43 @44½ |
| Fresh gathered, firsts | .39 @42 |
| Fresh gathered, seconds | .37 @38½ |
| Fresh checks, good to choice..... | .32 @33 |

FERTILIZER MARKETS.

BASIS NEW YORK DELIVERY

| | |
|--|----------------------|
| Bone meal, steamed, 3 and 50, per ton | @30.00 |
| Bone meal, raw, per ton..... | @35.00 |
| Dried blood, high grade..... | @ 6.35 |
| Nitrate of soda—spot | @ 5.00 |
| Bone black, discard, sugar house del. New York | nom. 40.00 |
| Ground tankage, N. Y., 9 to 12 per cent. ammonia | 6.35 and 10c. @10.50 |
| Garbage tankage | @10.50 |
| Fish scrap, dried, 11 p. c. ammonia and 15 p. c. bone phosphate, delivered, Baltimore | @— |
| Foreign fish guano, testing 13@14% ammonia and about 10% B. Phos. Lime | @— |
| Wet, acidulated, 7 p. c. ammonia per ton, f. o. b. factory (35c. per unit available phos. acid)..... | @— |
| Sulphate ammonia, for shipment per ton, 15½, guar., 25% | @ 7.00 |
| Sulphate ammonia, per 100 lbs. spot guar. 25% | @7.00 |

